

THE NATIONAL Provisioner

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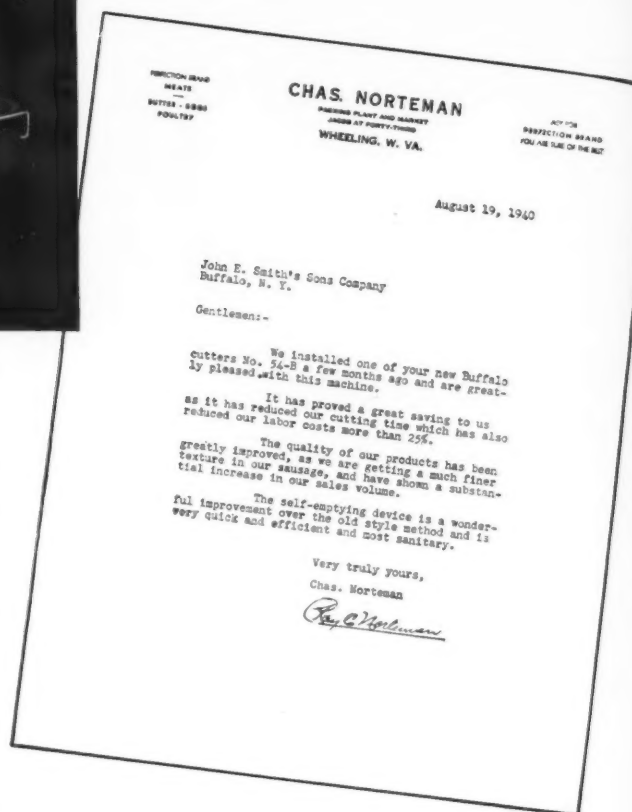



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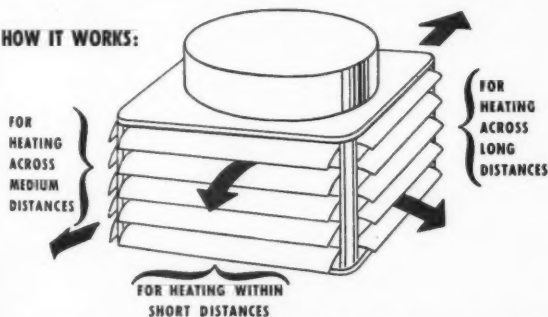
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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Volume 105

NOVEMBER 22, 1941

Number 21

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DAILY MARKET SERVICE

(Mail and Wire)

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C. H. BOWMAN
Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



Official Organ
American Meat Institute



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SAUSAGE?**

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Sausage at the
**PEAK OF
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**Better Flavor —
Because Armour's
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Permit Great
Smoke Penetration**



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ARMOUR'S NATURAL CASINGS

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 105

NOVEMBER 22, 1941

Number 21

Watch the Consumer!

THESE are revolutionary times in meat merchandising. Largely because of the steady growth of the consumer movement, packaging practices are changing rapidly. Consumers wanted to know more about the food products they were buying. Informative labeling developed as a result.

Consumers are constantly demanding foods which can be prepared quickly and conveniently, yet are nutritious, tasty and attractive when served. The phenomenal sales of spiced pork specialties should be sufficient evidence that today's housewife is on the lookout for foods that will reduce the time and effort spent in the kitchen.

Since the consumer, in the final analysis, is the person the packer and sausage manufacturer must satisfy, alert packers keep a sharp eye on the trend of consumer preferences. In this connection, it will pay them to examine two recent meat retailing innovations that appear destined to "go places."

First of these is the practice, now gaining popularity among West Coast retailers, of offering the consumer two qualities of meat on a dual pricing system. Users of this system report a favorable reaction. They point out that it enables the housewife to make a wider selection, as she is accustomed to do with many other food items.

Some retailers oppose the plan, contending that it undermines sound merchandising practices. "It seems to us," says one, "that you are cutting the ground from under your feet if you use a two-price plan, because you immediately bring up the question of quality as against 'cheapness' in the minds of consumers."

Regardless of this disagreement, the plan is attracting attention and appears destined to spread. "Not a single two-price market investigated felt that the policy had been a mistaken one," reports a retail journal, "which would seem to indicate that the two-price system of retail merchandising is here to stay."

The other trend that packers should not overlook is self-service retailing of fresh meats. One of the first stores to introduce this bold step was an Atlantic & Pacific self-service market in Danbury, Conn. The cuts are trimmed, wrapped in sparkling cellophane and placed in a new-type case which enables the customer to serve herself. She sees the exact size of the cut before buying and reads its weight and price on the label.

An observer checking on the acceptance of the idea was amazed. "During the half-day this writer stood before the self-service meat case," he states,

"the turnover was so fast that it was necessary for the butchers to restock some meats four or five times per hour—and the self-service meat case holds plenty!" In another store adopting the idea, packers are supplying packaged cuts.

Here, perhaps, is how the stubborn meat counter "bottleneck" will be broken. At any rate, it is a development well worth watching.

• • •

A Higher Priority Vital

ONLY a concerted, determined effort by the meat industry to convince the OPM of its vital importance to the nation's welfare, and thereby obtain a higher priority rating, will enable the industry to get needed equipment and supplies with a minimum of "red tape" and inconvenience, a representative of one of the major suppliers of packaginghouse equipment told this magazine.

According to this expert, who is in close contact with the priorities system, the industry's present A-10 rating does not adequately reflect the important role which the packer is being called upon to perform in feeding the nation's civilians and armed forces, in addition to shipping large quantities of meat and meat products abroad.

This supplier believes that a priority rating higher than A-9 would have to be granted to insure adequate equipment for the industry to modernize its plants as needed to obtain increased and efficient production. The A-10 rating, shared by numerous other industries, applies only to repairs, maintenance and operating supplies.

Under the present system, suppliers must make application to the OPM upon receiving orders for equipment, so as to obtain a rating which will determine whether they can get the required material. This supplier has found it almost impossible to obtain any rating higher than B-1 on such orders, which leads to extensive delays and makes it extremely difficult to get steel and other materials.

Since the supplier is powerless to modify the rating unless the industry requesting the equipment enjoys a high priority standing, this supplier believes that the meat industry should take vigorous additional steps to better its priority status. This is particularly important, he declares, since an allocation of materials system is now being formulated which will replace the existing priorities setup. The meat industry must explain its importance and its equipment needs if it hopes to win adequate recognition under the system, he said.

Pork and Lard are Self-Refrigerated During Voyage to United Kingdom

THE first shipment to England from the United States of mild-cured "self-refrigerated" meats—perishable products shipped in ordinary steamer space rather than in customary refrigerated chambers—has reached its destination in the United Kingdom, the American Meat Institute announced this week. The meat arrived in good condition after many days at sea.

This marks an important development in the shipment of meat products overseas. An ingenious method which makes such shipments possible was devised by resourceful technicians in the meat packing industry as a means of increasing the flow of high-protein food to England, as desired by the United States government.

The construction of the usual refrigerated chambers of steamers and the provision of refrigerating machinery is both expensive and slow. Usually such chambers are heavily insulated with cork or other materials.

In preparing meats for shipment in non-refrigerated space under this new method they are boxed and then frozen, box and all, to extremely low temperatures and quickly placed in steamer holds which are especially prepared to receive them. Cold from the meat forces the warm air out of the holds. Instead of the usual insulation—expensive, scarce and space consuming—the ship's bottom and sides are insulated with lard which also has been boxed and frozen at below zero temperature; the holds are sealed by placing on top of the boxed meats more of the hard-frozen lard. Each box contains two 28-pound blocks of lard, a product the British also need. No refrigerating machinery is employed on the ships, but special methods have been developed in connection with the placement of the insulating lard.

Commenting, George A. Schmidt, president of Stahl-Meyer, Inc., New York, and chairman of the board of the American Meat Institute, said:

"No matter whether or not refrigerator ships are available, the United States will be able to deliver meat to England in good condition. This new method of shipping will ease the effects of any shortage of refrigerated space or release it for carrying other products of a perishable nature. This new method of shipping meat may be of great assistance in keeping the people of the United Kingdom supplied with meat.

"Nutritional science recognizes that an adequate diet is of importance in maintaining morale and stamina. One of the most important constituents of such a diet is a plentiful supply not only of proteins, but also B vitamins. Pork, which made up the shipment, is one of the richest natural sources of B vitamins, especially vitamin B₁."



HOW NEW SHIPPING METHOD WORKS

1.—Cured meats for Britain are loaded into a refrigerator car at a midwestern meat packing plant. Since March 15, 1941, the Federal Surplus Commodities Corp. has purchased 220,131,000 lbs. of cured and frozen pork, 189,763,000 lbs. of canned pork and 289,253,000 lbs. of lard; much of this product

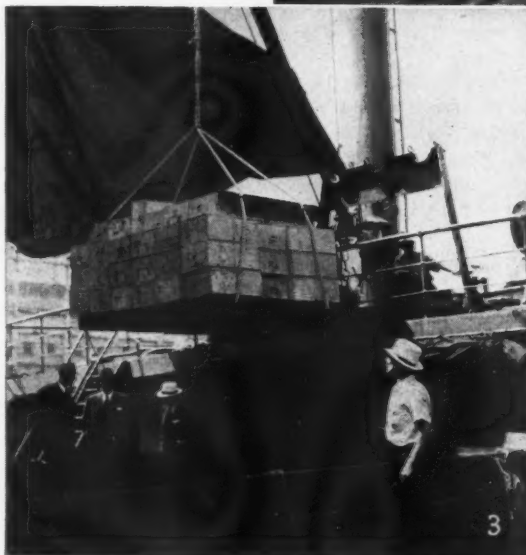
has already been shipped to the United Kingdom.

2.—Cured meats and lard are frozen (in boxes) at a low temperature at sea-board before loading into non-refrigerated cargo space.

3.—Up and over the side goes a sling of lard.

4.—A section of the ship's hold before cargo was loaded. Note how bottom and sides are covered with fibreboard.

5.—Building up the insulating walls of frozen lard along side and over bottom of hull. Side



walls are two lard boxes (56 lbs. of lard) thick. Granular insulant is used in crevices at side as curvature of the ship's hull prevents a tight fit.

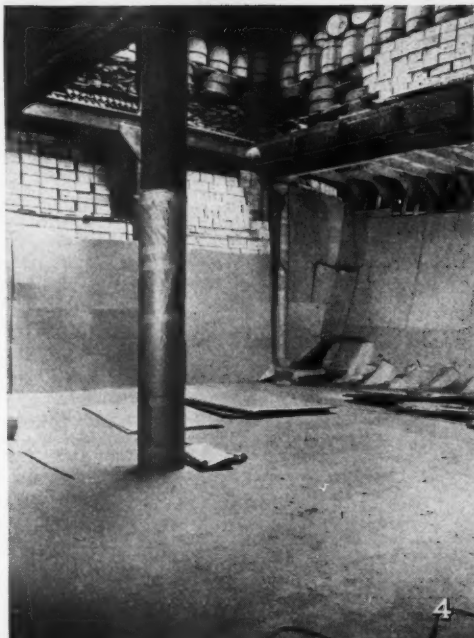
6.—Board is used between two layers of lard boxes forming side walls. The lard supplants cork or other insulating material which, while most desirable, is now difficult to obtain and would require precious time for installation. Use of non-refrigerated space for shipment of pork and lard releases refrigerated space for carrying other more perishable commodities to the United Kingdom.

7.—Packing in the cured meats. The meats are "self-refrigerated" since they are frozen to a low temperature to preserve them—with the cold held in by the lard insulation—on the long and hazardous trip to Britain.

8.—The hold full of frozen mild cured meats is topped off with three layers of lard boxes. Three layers of frozen lard also insulate the bottom of the hold.

9.—Building paper is used between each layer of lard boxes.

10.—Another cargo of pork and lard ready for shipment to Britain. Even though refrigerator ships become scarce during the Battle of the Atlantic, the United States will be able to deliver meat to England in good condition as a re-

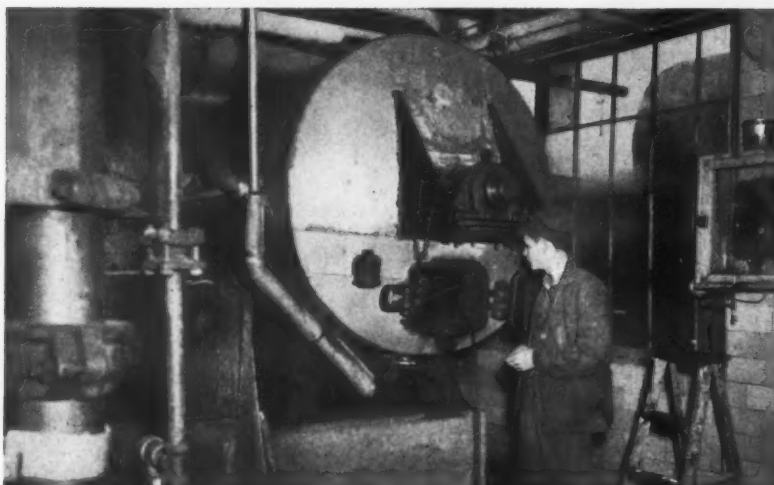


sult of this new development by meat industry technicians. Roy F. Hendrickson, SMA administrator, said this week that foods "which left our docks before October 1" included almost 5,000 carloads of pork and 2,900 carloads of fats, mainly lard. Most of the foods are distributed to the civilian population through normal trade channels in Britain.

V

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How A Midwest Packer Dries Blood Efficiently

PACKERS employ three or four more or less related methods for drying blood. These methods may be summarized as follows:

- 1.—Coagulate, press and dry in blood drier.
- 2.—Coagulate, settle, drain and then dry in blood drier.
- 3.—Dry in blood drier, with or without direct application of steam to blood.
- 4.—Spray drying.

One midwestern packer employs a variation of the third method in a novel manner and with excellent results. Blood handling and drying is carried out in a simple but efficient way and a high quality product is obtained.

This packer kills cattle, shipping a large percentage east, and cures hides, produces prime packers tallow and live-stock feed. The firm buys some of the material used in the latter product from other processors. Much of its dried blood is used in its own digester tankage. Some is packed in paper bags and sold as blood meal.

Blood Moved by Vacuum

Blood is accumulated in a cone-bottom tank directly below the killing floor. Nothing is added to the blood and care is taken that no water is mixed with it. When a tankful of blood has accumulated (which occurs about every one and one-half hours during slaughter) it is pulled over by vacuum to the blood drier. The drier is located in the inedible rendering department about 20 ft. away from the storage tank. The blood is carried in a 3-in. line and flows easily and rapidly, despite the fact that the drier is about 4 ft. higher in level than the storage tank.

The blood enters the drier (up to the present time, a Cincinnati But-

chers' Supply Co. 5 x 12 melter) through the charging dome by an opening below the line from the barometric condenser. Ordinarily, 17 to 20 in. of vacuum is maintained in the drier and this is sufficient to move the blood.

The drier is emptied only after the blood from the entire day's slaughter has been dried; each tankful from the killing floor is added to the semi-dried blood left in the drier. As the full charge of blood nears the finished stage, the vacuum is cut down to 8 to 10 in. in order to keep the loose material from entering the vacuum line.

Compressed air was formerly used to drive the blood from the storage tank to the drier but the vacuum method has been found to be faster and much more satisfactory. Company officials believe that a 4-in. blood line may be substituted for the 3-in. line in the future.

The drier is equipped with modified

PADDLE AND SCRAPER

Paddle is standard except for lug at top to which scraper of spring steel (lower left) is attached. These scrapers run lengthwise in the drier and keep the sides clean and prevent the semi-dried blood from balling up. Jaw bones are also used to help keep the sides clean so that heat transfer is maintained at maximum level.



FRONT OF PRESENT DRIER

Present blood drier is a 5 x 12 melter driven by a steam engine. New drier will be a 5 x 16 melter, also engine-driven.

standard paddles. These carry a lug to which longitudinal bars of spring steel are attached. These bars prevent the drying blood from balling up and keep the sides of the drier clear. Jaw bones are used in the drier with satisfactory results. Barrel hoops did not work very well in this installation.

Steam at about 40-lb. pressure is used inside the shell and gives a temperature of approximately 175 to 180 degs. for drying. The blood drier, as well as all melters in the rendering department, are operated by steam engines using steam at 125-lb. pressure. Steam is exhausted from the engine at 40 lbs. pressure into a common header which furnishes steam for the melters and the drier. This steam for processing is a by-product of the operation of the steam engines.

A new 5 x 16 Cincinnati Butchers' Supply Co. melter is now being installed at this plant for blood drying. The old drier will be used as a melter for other inedible material. The new drier is housed in a separate room, the walls of which are lined with glazed tile. The one outside wall is built up of glass block to furnish plenty of outside light. The setup for the new installation is practically the same as the old. However, the blood line is being brought in through the top of the drier shell at a point about 4 ft. from the charging dome. By separating the blood port and the barometric line it is hoped to eliminate most of the carry-over of the semi-dried blood into the vacuum line.

The new drier is to be driven by a 45-h. p. engine and will run at 30 r.p.m. instead of 20.

The blood meal obtained by this packing company runs between 8 and 10 per cent and seldom over 9 per cent moisture. Ammonia content is around 16, or equivalent to 80 per cent protein. Blood which is to be used in the firm's

(Continued on page 32.)

Agencies Other than Staff Chemists Can Help Packer

By C. ROBERT MOULTON
Consulting Editor, *The National Provisioner*

II.

THE first article in this series dealing with the meat packing industry's use of the chemist, set forth some of the ways in which the industry, or at least its largest units, utilizes the services of chemists and the bacteriologists.

There are several ways in which a meat packer or sausage manufacturer can make use of the services of chemists and bacteriologists.

First, he can set up his own laboratory, which he should do if his business is large enough to justify it.

Second, he can make use of the facilities available through his trade association, the American Meat Institute, which is provided with laboratories and staffed with specialists for the very purpose of helping the packer.

Third, he can make use of the facilities made available through the suppliers of equipment, supplies and other products. These firms have laboratories, chemists and technical men whose efforts are directed toward the improvement of meat industry products, as well as their own, and the adaptation of the supplies they make to the special needs of the packer.

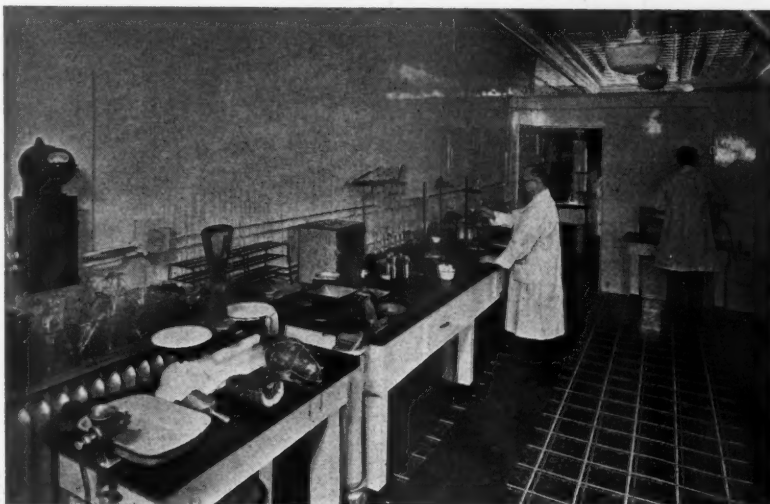
Fourth, he can make use of a consulting chemist or chemical laboratory experienced in the field of meat packing.

The third item in the list above warrants more full discussion at this time. Packers sometimes overlook the full value of the service that the manufac-

turers of special products, such as curing salts, special seasonings, special gelatines, other coatings and similar products contribute to their industry. The manufacturers of these special products do devote much time, experi-

chemists, bacteriologists and engineers, to the perfection of their products, and the meat packer who fails to take advantage of such experience and such services is indeed foolish.

These manufacturers are also sources of many new ideas which are valuable to the meat packer. As one case in point, the development of the short cure, tender type of ham is largely the result of pioneering efforts by the manufacturers of curing salts. They also are responsible for the introduction of numerous specialty products in the meat and sausage field. A possible future development, now receiving the attention of some supply manufacturers, is in the use of enzymes in connection with meat products. Their wide con-



DEVELOP NEW PRODUCTS AND CONTROL MANUFACTURE

Scene in the laboratory of H. J. Mayer & Sons Co., Chicago, where help for the meat packer and sausage manufacturer is the watchword.

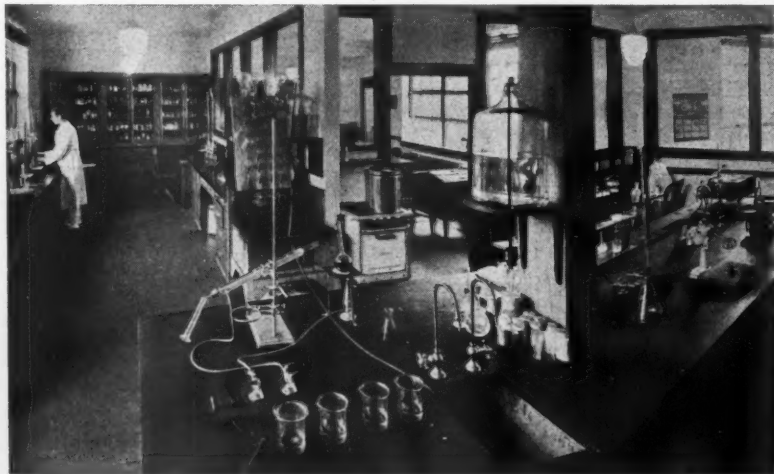
ence, and technical knowledge, coupled with adequate research and control by

tacts and broad experience naturally result in new ideas.

The question involved should really be settled for any company and any given product on the basis of all of the facts and not on the basis of prejudice or snap judgment. The units of every industry and all branches of the food industry face exactly similar situations. For example, let us take one branch of the food industry—the commercial bakers. Should commercial bakers make their own yeast, manufacture their own malt syrups and formulate their own water conditioners and yeast foods? In answer one may state that the great majority do not. They prefer to make use of the experience of specialists in such work and so they buy these products. The same should be true of meat packers.

Chemists and bacteriologists are indispensable to the industry, as are technically-trained chemical engineers. All such men employed for control or research in the analysis and improvement of food products, or in the development of new food products, may be classed as food technologists.

Formerly these men were educated



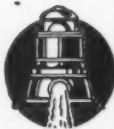
WORK IN SERVICE OF MEAT INDUSTRY

Chemists of Griffith Laboratories have contributed much to the development of new and better industry processes.



A COOL MILLION and A Half Gallons Per Day

OVER in a certain New York town an important airplane gun manufacturer suddenly needed a lot of water for plant operation. No one knew exactly what the water bearing formations below would produce. It was no time to consider the inexperienced. Layne engineers were called in, advised of the urgency and authorized to proceed without delay. In a very few days, the job was completed: well drilled, casing set, pump installed and testing concluded—producing a cool million and a half gallons of water per day. The manufacturer was highly pleased and from somewhere a bottle of champagne was produced and a proper christening took place.



To that manufacturer a very unusual feat had been accomplished. To Layne men, it was just another in a long series of such incidents. In the present day National Defense Emergency, no Layne well water producing undertaking has met with failure. The majority have greatly exceeded the production specified.

No firm in the Americas—north or south, is so adequately equipped or widely experienced in designing, manufacturing and installing well water systems. If you need more water, write or wire.

LAYNE & BOWLER, INC.
Memphis, Tenn.

LAYNE PUMPS & WELL WATER SYSTEMS

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Layne-Atlantic Co.	Norfolk, Va.
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Layne-New York Co.	New York, City
Layne-Northwest Co.	Milwaukee, Wis.
Layne-Ohio Co.	Columbus, Ohio
Layne-Texas Co.	Houston, Texas
Layne-Western Co.	Kansas City, Mo.
Layne-Western Co. of Minnesota	Minneapolis, Minn.
International Water Supply	London, Ontario, Can.

in their specialties with little or no general training in the food line. They learned about food products largely from their experience with the particular foods handled by the company that employed them. However, the situation is changing and men are now being trained specially for use in the food industries. They are still chemists, bacteriologists, chemical engineers, or engineers, but they have a broader understanding of the problems of the food industry when they enter its employment.

A number of educational institutions now offer courses in food technology. These vary from a single course of a year or more up to a college major requiring four or more years of study. Among the pioneers in this field is the Massachusetts Institute of Technology; other institutions also give full courses.

large food industry which is not making adequate use of the chemist and bacteriologist.

Such a statement may be resented by those who believe that the industry is now making wide use of the chemist. However, a check of those companies who now employ chemists and bacteriologists as regular staff members will disclose that, in terms of the large number of companies operating in the meat packing field, relatively few are so staffed.

One may well ask why this is the case. Is it because the industry does not feel that it needs chemists, at least enough to justify employing them for full time work? Is it because many small and medium size units do not know how to use a chemist or bacteriologist? Is it the result of a vague fear that the chemist will be more of a nuisance than a help? Or is it merely due to inertia?



GIVE MUCH HELP TO MEAT PACKERS

Packers know products of Wm. J. Stange Co. have been developed and are made under direction of a competent chemical staff.

In the Central West, Iowa State College of Agriculture and Mechanic Arts offers much work of this sort, and Illinois Institute of Technology is now offering a three-semester course.

Another sign of the times is the existence of the Institute of Food Technologists, the professional society of those working in the field of food technology, which has been organized during the past three years.

Used by Other Food Firms

These developments not only constitute signs of the times, but also of the wider use of chemists, bacteriologists and engineers in the food field. Most large food industries make full use of such technically trained men, but the meat packing industry is not a leader in this field. In spite of the dependence of the larger meat packing companies on their chemists and bacteriologists, the industry as a whole makes too little use of such trained personnel. In fact, it has been stated by some well-posted persons that the meat packing industry is about the only

meat packing industry which is not making adequate use of the chemist and bacteriologist.

Before attempting to answer these questions it may be worth while to discuss that the food industry chemist, bacteriologist in the meat plant organization. Should he be classed with the management or with operating personnel? He certainly helps to control or check operations, or even to show how operations can be improved. He is of value in work aimed at improvement of product and in the development of new products. In carrying out these functions he is acting as a part of management. His education and training, as well as the method of payment and the remuneration he receives, or should receive, show that he should be classed with management.

If this analysis is correct, it seems that the food industry chemist, bacteriologist or engineer does not and should not remain in his laboratory or shop. He may even be obliged to leave his original type of work to others and to devote himself to managerial or executive work.

(Continued on page 34.)

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VOTATOR

Paper and Packaging Situation Is Becoming Tighter; Not Acute Yet

ON NOVEMBER 15, the division of priorities, Office of Production Management, issued an order calling for decreased use of chlorine in the manufacture of pulp, paper and pasteboard. This move will result in reduced whiteness in nearly all grades of paper except newsprint, in which no chlorine is used. The order, which establishes "brightness ceilings" for various grades of paper, is designed to free 60,000 tons of chlorine per year for defense requirements, including manufacture of guncotton.

Following closely upon an announcement that the use of cellophane and similar transparent materials derived from cellulose would be discontinued for wrapping gifts, hardware, soap and numerous other items, the chlorine reduction order emphasized the necessity for packers to study their packaging practices and cooperate in the projected program to achieve a 25 per cent reduction in the 350,000 tons of paper used by the industry annually.

Checking with individual packers this week regarding the paper and packaging situation, THE NATIONAL PROVISIONER found that much attention is being given to this important problem. Although packers believe that the paper

situation has not yet reached a serious turn, they intimate that important developments may be expected within the next few months, and are shaping their plans accordingly.

Suggestions for Conservation

Among specific suggestions made by packer purchasing agents and packaging men to meet paper restrictions were the following: Reducing caliper of chipboard used in containers; cutting down number and variety of small cartons, display cartons, etc.; eliminating blotter wrap during winter months on ham and bacon; placing a charge on wrapping of smoked meats; eliminating inserts by printing necessary information directly on wrappers, and modifying carton construction to eliminate overlapping portions which lock carton together.

Pointing out that the division of priorities is making a further study of the cellophane situation, "with a view to extending the curtailment to the packaging or manufacturing of food and tobacco products," packers stated that a possible ban on use of this valuable packaging material in the meat industry might find bacon returned to a layer pack of parchment or greaseproof paper. These materials might also be used for

such items as smoked butts, they said.

As to the immediate situation, there appeared to be some division of opinion regarding which paper and packaging requirements are most difficult to meet at the present time.

"Our big problem is fiber and corrugated shipping containers," declared the purchasing agent of one large independent midwestern plant. "In the past, manufacturers would accept blanket orders and store cartons for us, shipping them as needed, but this is no longer true. In some cases, orders will no longer be taken except on the understanding that billing will be in accordance with prices prevailing at the time of delivery."

Government Taking Board

According to this purchasing agent, the tightness of the shipping container situation and the higher prices now prevailing are attributed to the fact that the government is taking so much board for its own use that the manufacturers are hard put to keep up with combined defense and civilian needs. The government, however, contends that the mills have sufficient capacity to handle both without difficulty, he said.

A man who has made a close study of the packaging requirements of one of the national packers reported that process papers, such as freezer wraps, are becoming increasingly difficult to obtain, although the problem has not

(Continued on page 35.)



5 FAMOUS BRANDS of POLISH HAM

Now made in America by EXPERTS FROM POLAND

Do you remember Polish Ham? You will find the same famous flavor in the canned hams made in America by experts from Poland and offered by the DELEGATION OF MEAT PACKERS OF POLAND, INC. Look for these five famous brands of Boneless, Skinless Canned Hams now being sold through the largest meat and wholesale grocery dealers in the country.

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DELEGATION of MEAT PACKERS of POLAND, INC.

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NEW YORK CITY



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Up and down the MEAT TRAIL

Abraham Bros., Other Plants Announce New Appointments

E. V. Theobald, formerly assistant chief of the grading service of the U. S. Department of Agriculture and one-time



E. V. THEOBALD

manager of the beef department of the Jacob Dold plant at Omaha, is the new manager of the Hollywood, Tenn., plant of Abraham Bros. Packing Co., Ben Abraham, president, announced on November 18. He succeeds the late Harry Abraham.

"We are fortunate in having Mr. Theobald come to Memphis," said Mr. Abraham. "Because of his widespread contacts in the trade and because of his knowledge, we feel he will be of value to our organization." Mr. Abraham predicted "the brightest 12 months" in the company's 30 years of business, noting that business was up 20 per cent in 1941 and that next year's prospects are even better.

W. V. Pace, formerly manager of the N. Salt Lake City, Utah, plant of the Cudahy Packing Co., has been made manager of the company's Los Angeles plant, it was announced recently. He is succeeded at Salt Lake by Lewis W. Stringer, who has been at the Salt Lake plant for several years, joining the organization in 1929 at Los Angeles. Mr. Pace went to work for Cudahy in 1917, and except for his World War military

service has been continuously employed at the Salt Lake plant since that time, becoming manager in 1937. As manager of the Los Angeles plant, he will also direct the company's margarine and Old Dutch Cleanser units and the wool pullery.

Ralph S. Wiggins has been made manager of the Tampa, Fla., branch of Kingan & Co., large Indianapolis meat packing organization. Since returning from the West Coast, Mr. Wiggins has been engaged in opening a number of car routes for the company throughout the South for the past several years, and of late has been serving the company as a district manager over the newly opened routes.

Dave Bonelli, formerly affiliated with a Hutchinson, Kans., meat packing plant, is now superintendent of production at the Tulsa, Okla., plant of Banfield Bros. Packing Co., it was announced by B. Paul Thompson, manager. Mr. Bonelli's earlier experience in the industry included connections with E. Kahn's Sons Co., Cincinnati, and the former Jacob Dold plant at Buffalo, N. Y.

Veteran Ohio Packer Passes

Austin E. Bauer, 53, partner in the 90-year-old meat packing firm of Jacob Bauer's Sons, Cincinnati, died on November 12 at Christ hospital in that city after a brief illness. Mr. Bauer, who entered the meat industry as a young man, was in partnership with his brother, Milton Bauer, at Camp Washington. The firm was founded in 1851 by his grandfather, Jacob Bauer. Burial was in Spring Grove cemetery.

PLANT RESUMES OPERATIONS

The plant of J. F. Schneider & Son, Inc., Middlesboro, Ky., which burned to the ground about a year ago, has been rebuilt on modern lines. In accompanying photo, three Schneider men are shown looking over the company's artery-pumping equipment. In center is George Schneider, president and general manager of the company, who is flanked by C. W. Conners, vice president, and R. B. Ramsey, in charge of the curing department. (Photo by Griffith Laboratories.)



Personalities and Events Of the Week

J. A. Frank, formerly affiliated with a Milwaukee, Wis., sausage manufacturing concern, is now associated with Nat Buring Packing Co., Memphis, Tenn., Nat Buring, president, announced on November 15. "We feel fortunate in having a man of Mr. Frank's experience as director of sausage operations," said Mr. Buring.

Accompanied by W. G. Heider, manufacturer's representative, Howard G. Ziegler of C & W Ziegler, Inc., Pittsburgh, recently visited the plants of Oscar Mayer & Co. at Chicago and Madison. Upon returning to Pittsburgh, Mr. Ziegler entertained "Lefty" Holbert, production official of Geo. A. Hormel & Co., who spent the week giving a preview of Hormel's 1942 "streamlined" ham.

Correcting a mistaken item of last week: The Stedman Co., meat packing plant of Athens, O., discontinued business several weeks ago and has been sold to a dairy subsidiary of the Borden Co. Frank Regan, president, has returned to Wheeling, W. Va., where he was formerly connected with a meat packing plant, to consider business offers. Howard Stilwell, former Stedman vice president and sales manager, has accepted a position in the South. Stedman stockholders met on November 14 to ratify sale of the company.

Saratoga Meat Products Co., Chicago, will hold an open house beginning at 7 p. m. on November 25, celebrating the opening of its new plant at 6342 Wentworth ave. Refreshments will be served during the evening. Admission will be by card only.

Hughes-Curry Packing Co., Anderson, Ind., was one of the few concerns in the city celebrating Armistice day as a holiday. A large number of the plant's employees took advantage of the day off to do some hunting, since the hunting season had opened just the day before.

A. E. Le Sturgeon, president, Brooks Packing Co., Tulsa, reports that he is still receiving letters "from California to Kalamazoo" as a result of the story which appeared several months ago in THE NATIONAL PROVISIONER describing his hobby of collecting mechanical pencils and hairballs. "Many have written me for pencils needed to fill out their own collections," he says, "and I've received many to add to my own." He is enthusiastic over the upward trend of business in his territory.

Charles J. Lumpp, assistant to J. A. McNaughton, vice president and general manager of the Los Angeles Union

Stock Yards, will succeed Mr. McNaughton when the latter retires on January 1 to take over the reorganization of the Golden Gate Turf club, Mr. McNaughton reported recently. Mr. Lumpf has been auditor of the yards since the market was established in 1922.

Chickasha Packing Co., Chickasha, Okla., is now operating at the old location of the Federal Packing Co., 6th and Grand ave.

Extensive improvement programs are now under way at meat packing plants at Albuquerque, N. M., in anticipation of the city's new meat inspection law, which becomes effective in January. Schwartzmann Packing Co., which suffered a fire early in September, is spending about \$10,000 replacing destroyed portions of the plant with new facilities. Included are a bacon slicing room, drying room for hams, sausage and bacon and a new freezer. Mobley Packing Co., operated by T. S. Mobley and H. R. Mobley, is installing a new killing floor, chill room and sausage room.

Andy H. Clark, hog buyer for the Cudahy Packing Co. at Omaha, Neb., was chairman of the committee which made arrangements for a dinner on November 14 attended by members of the Stock Yards 400 club and their families and friends. Josh Lee, U. S. senator from Oklahoma, was principal speaker at the dinner.

N. R. Clark, vice president, Swift & Company, Chicago, spent a few days in New York last week.

Barrett P. Lauder, New York manager, Wm. Schludenberg-T. J. Kurdle Co., visited the company's headquarters at Baltimore, Md., recently and attended the Navy-Notre Dame football game.

Elmer Haskett, general manager of the Banfield Bros. Packing Co. plant at Salina, Kans., is sponsoring a "get-together" meeting at the Broadway hotel, Wichita, on November 22 for members of the company's Enid, Okla., plant. Approximately 75 plant employees and executives are expected to attend the affair.

Henry E. Bender & Co., Chicago packinghouse by-products brokers, have announced the removal of their office to Room 1441 in the same building, at 327 So. LaSalle st.

A. L. Evison, general manager of Swift & Company's Los Angeles plant, and Victor M. Ekdahl, sales authority and manager of the company's refinery at Forman, were hosts to the Vernon Rotary club on November 5 at a dinner meeting at the plant.

J. H. Payton, president, Great Lakes Stamp & Mfg. Co., Chicago, on November 15 conferred at Sacramento, Calif., with A. G. Boyd, assistant administrator of the state bureau of animal husbandry, and Dr. G. A. Boyd, chief of the state bureau of meat inspection, regarding the new California stamping and labeling law which becomes operative on January 1.

Dr. Fernand Kabus, national representative of C. W. Abbott & Co., Balti-

more, Md., arrived in Los Angeles by plane on November 15 for a business visit of several days' duration.

Henry Donnewald, cattle buyer and former slaughterhouse operator, who retired from the meat packing field several years ago to handle cattle purchases for a group of Cincinnati butchers, died on November 14 in that city. He was 88 years old.

John Augustus Link, 83, formerly of East Orange, N. J., who spent his entire business life in the wholesale meat business prior to his retirement several years ago, died on November 13 in a Bloomfield, N. J., hospital.

Improvements totaling about \$35,000 are under way at the Armour and Company distributing unit in Montgomery, Ala., it was announced by C. W. Davis, Montgomery manager.

C. O. Anderson, 80, president of the V. D. Anderson Co., manufacturers of Anderson crackling expellers and steam traps, passed away early this month at Cleveland. Mr. Anderson was one of the sons of V. D. Anderson, founder of the firm, which pioneered in the manufacture of fertilizer driers and steam specialties before developing the expeller around the turn of the century. Among his survivors are three brothers, F. B. Anderson, vice president of the company, A. D. Anderson, treasurer, and Charles Anderson.

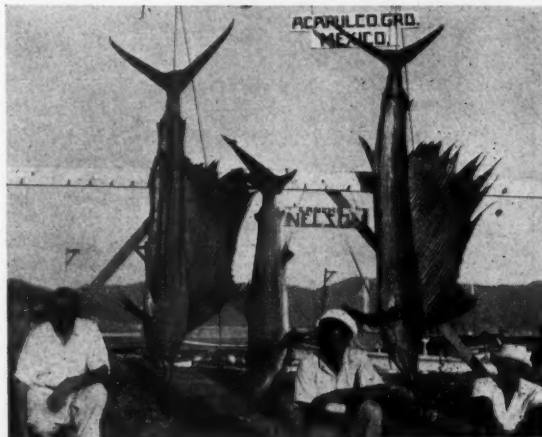
The stockholders of Wetterling, Inc., well-known Milwaukee sausage manufacturers and provisioners, have decided to change the firm's name to W. F. Thiele Co. as of December 1, 1941. There will be no change in the management or personnel of the company.

Robert McNaught of Charles Cowley & Co., Ltd., meat and produce importers of London, England, has been spending considerable time in the United States and Canada and while in New York, visited the branch office of THE NATIONAL PROVISIONER.

At the adjourned hearing held in the U. S. Supreme Court, New York, before Hon. Alfred C. Cox, on November 18, Andrew E. Nelson and Charles Seligson, the original trustees, were appointed permanent trustees to operate the business of Adolf Gobel, Inc., Brooklyn and New York, in reorganization.

PACKER LANDS NICE CATCH

George H. Damsel, general manager of the St. Joseph, Mo., Armour plant, sends this convincing evidence that the fishing at Acapulco, Mexico, was excellent during his recent visit there. The sailfish at left measured 9 ft. long and that at right 9 ft. 10 in., while the shark in the center was just under 5 ft. Mr. Damsel (left) made this catch during his first day's fishing in the Pacific.



Ben Hormel Retires After Half Century with Company

After 50 years of continuous service at Geo. A. Hormel & Co., Ben F. Hormel has resigned as senior vice president of the organization and retired to a new home at Westwood (Greater Los Angeles), Calif. For the past 25 years, Mr. Hormel has been particularly concerned with the purchase of livestock, and in more recent years has also been connected with the operation of the Minnesota meat packing company's farm property.

Ben Hormel went to Austin, Minn., as a 14-year-old boy in November, 1891, to go to work for his older brother, George, who was beginning the operation that soon developed into Geo. A. Hormel & Co. He became a director of the company in 1901, the year it was incorporated. Working at miscellaneous operations in the early days, he acquired various responsibilities as the firm developed. In 1901, he went to Minneapolis and laid the foundation for the company's first branch distributing unit there.

Mr. Hormel will live near his brother John, who retired a few years ago from the organization, and Geo. A. Hormel, founder of the business, who resides in Beverly Hills.

Easton Packing Co. Takes Over Former Schafer Plant

The Easton Packing Co., Inc., Easton, Pa., has taken over the plant formerly operated in that city by the Schafer Packing Co. Earl H. Berky, previously associated with the U. S. Department of Agriculture and an eastern meat packing organization, is president and general manager of the plant, with Carle Petersen, formerly affiliated with eastern meat packing interests, as vice president in charge of production. Paul H. Decker, formerly connected with the Rex Garage Corp. at Harrisburg, Pa., will act as secretary and treasurer. According to Mr. Berky, "the plant has been rejuvenated entirely, which will facilitate production of a full line of sausage and other cased goods and meat loaves."

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WAXED, OILED & WET-STRENGTH PAPERS

Boneless Beef Contracts Awarded to Eight Firms

The Chicago Quartermaster Depot announced this week that contracts had been awarded to eight meat packing firms for supplying 1,569,420 lbs. of frozen boneless beef for the U. S. Army. Invitations were also issued during the week for informal bids on approximately 2 million lbs. of frozen boneless beef.

Boneless beef awards announced this week totaled \$362,878.30 and were distributed among the following firms:

FIRM	AMOUNT lbs.	VALUE
Armour and Company.....	509,500	\$140,111.95
Wilson & Co.....	540,420	123,372.55
Cudahy Packing Co.....	162,000	36,816.29
Geo. A. Hormel & Co.....	118,000	27,400.00
Swift & Company.....	50,000	12,220.00
Illinois Packing Co.....	47,000	10,862.80
Peyton Packing Co.....	27,500	6,297.50
Abraham Bros. Packing Co..	25,000	5,797.50
Total	1,569,420	\$362,878.30

\$5,000,000 A Day Spent For Agricultural Products

An average of \$5,000,000 a day of lease-lend money will go for the purchase of agricultural commodities during the next three months, Roy F. Hendrickson, administrator, Surplus Marketing Administration, which is in charge of lease-lend food purchases, announced this week at the seventeenth annual southern convention of the National Fertilizer Association.

"A billion and a half dollars of lease-lend money is being concentrated in the purchase of agricultural commodities," said Mr. Hendrickson. "We began our buying program last spring and this week we passed the \$500,000,000 mark in our expenditures for farm products. We are continuing our buying and contracting for food stocks at a rate which will use another \$500,000,000 by the end of February."

DON'T SHUN HANDICAPPED

Use common sense, during this national emergency at least, before rejecting as unfit for work persons having only "static" physical defects, Dr. H. H. Kessler, medical director, New Jersey Rehabilitation Clinic, told delegates at the recent annual meeting of the Industrial Hygiene Foundation at Mellon Institute, Pittsburgh.

Persons having such defects as a lost finger, stiff joint, paralysis of one muscle or muscle group are often quite capable of working and may even excel in their chosen field, Dr. Kessler declared, largely because "less than 10 per cent of the potential physical efficiency of the individual is called into play in the routine pursuits of life."

While employers are reluctant to employ the physically handicapped, believing such defects make them prone to accidents, the data on hand disprove this idea, the speaker reported.



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FREEZING IS RELATIVELY EXPENSIVE OPERATION

A NUMBER of packers have recently asked for information on the cost of freezing meat compared with the cost of merely chilling product. THE NATIONAL PROVISIONER has discussed this subject on a number of occasions and the following information is taken from earlier articles on the subject.

Freezing meat is a relatively expensive operation compared with cooling it. While most packers know this is true, probably only a few are aware of the reason, or appreciate how much more expensive freezing really is.

Cooling is a process of extracting heat—of transferring a portion of the heat in the meat to the refrigerating medium which carries it to the condenser where it is unloaded into the air. The unit of measurement of heat quantity is the British thermal unit, usually written B.t.u. It is the quantity of heat required to raise the temperature of 1 lb. of water 1 deg. F.

When 1 B.t.u. is added to 1 lb. of water, the temperature of the water is raised 1 deg. F. Conversely when 1 B.t.u. is removed from 1 lb. of water, the temperature of the water is lowered 1 deg. F. This heat, the effect of which is indicated by a thermometer, is known as specific heat.

Specific Heat of Water

Specific heat of water is designated as 1—that is, 1 B.t.u. is required to raise the temperature of 1 lb. of water 1 deg. F. Specific heat of other substances is less than 1, indicating that less than 1 B.t.u. is required to raise the temperature of 1 lb. by 1 deg. Specific heats of all common materials ordinarily cooled or frozen have been determined and are available in printed tables.

How many B.t.u. must be removed from 100 lbs. of water to reduce its temperature 10 degs. F.?

Extracting 1 B.t.u. from 1 lb. of water will reduce the temperature of this quantity of water 1 deg. The problem then becomes:

$$100 \text{ (lbs. of water)} \times 1 \text{ (specific heat of water)} \\ \times 10 \text{ (number of degrees water is to be cooled)} = \\ 1,000 \text{ B.t.u.}$$

Carrying the problem a little further, how much heat must be removed from 100 lbs. of pork to reduce the temperature of the meat from 72 degs. F. to 32 degs. F., the freezing point?

The same procedure is followed as in solving the problem above. However, the specific heat of pork is .51, instead of 1. The solution is:

$$100 \text{ (lbs. of pork)} \times .51 \text{ (specific heat of pork)} \\ \times 40 \text{ (temperature drop)} = 2,040 \text{ B.t.u.}$$

Now let's find out how much heat is

removed from 100 lbs. of pork when the temperature is reduced from 72 degs. F. to minus 10 degs. F.

A new factor enters this calculation—latent heat; it must also be borne in mind that the specific heat of pork below freezing is not the same as that of the meat in an above-freezing temperature.

Latent heat is the heat which must be added to or removed from a substance to change its state, but which is not indicated by a thermometer. Water and steam at atmospheric pressure may both have a temperature of 212 degs. F., but approximately 1,000 B.t.u. must be added to each pound of water to change water at this temperature to steam at the same temperature.

Water and ice may both have a temperature of 32 degs. F. However, 144 B.t.u. must be extracted from each pound of the water to change water at 32 degs. F. to ice. Conversely, 144 B.t.u. must be added to 1 lb. of ice to change it to 1 lb. of water at 32 degs. F.

Latent Heat of Pork

Latent heats of various substances have been determined and are available in printed tables. These show that the latent heat of pork is 55 degs. F. and that the specific heat of pork below freezing is .30.

To determine the heat removed from 100 lbs. of pork in reducing its temperature from 72 degs. F. to minus 10 degs. F., the problem must be considered in three parts:

- 1.—Heat extracted in lowering the temperature of the meat from 72 degs. F. to 32 degs. F.
- 2.—Latent heat at 32 degs. F.
- 3.—Heat removed in lowering the temperature from 32 degs. F. to minus 10 degs. F.

The problem works out as follows:

- 1.—Heat removed per pound in lowering temperature from 72 degs. to 32 degs.
.51 (72 — 32) = 20.40 B.t.u.
- 2.—Latent heat per pound at 32 degs. = 55.00 B.t.u.
- 3.—Heat removed per pound in lowering temperature from 32 degs. to minus 10 degs.
.30 (32 + 10) = 12.60 B.t.u.

Total heat removed per pound 88.00 B.t.u.

Total heat removed from 100 lbs. (88 × 100) = 8,800 B.t.u.

While removal of only 2,040 B.t.u. is required to reduce the temperature of 100 lbs. of pork from 72 to 32 degs., approximately three times as many B.t.u. must be extracted to reduce the temperature from 32 degs. to minus 10 degs. F. It will be seen, therefore, why freezing is such a relatively expensive operation.

Specific and latent heats of various meats follow:

LATENT AND SPECIFIC HEATS		
	Specific heat above freezing, B.t.u. per lb.	Latent heat, B.t.u. per lb.
Beef	0.68	86
Veal	0.70	90
Pork	0.51	55
Mutton	0.67	84
Poultry	0.80	105
		Specific heat below freezing, B.t.u. per lb.
		0.38
		0.39
		0.30
		0.37
		0.42

From these figures it is apparent that it is less costly to refrigerate or freeze pork than other meat products.

A. S. R. E. MEETING PROGRAM

The role of refrigeration in the defense program will be the central theme of the thirty-seventh annual meeting of the American Society of Refrigerating Engineers, which opens on December 2 at the Hotel Jefferson, St. Louis, and continues through December 5. Government contracts, priorities, substitute materials and other timely problems affecting the air conditioning and refrigeration fields will be covered in detail by scheduled speakers and informal discussions.

Among subjects of interest to the packer are "Recent Developments in Large Ammonia Absorption Systems," by R. L. Jones and J. R. Chamberlain, York Ice Machinery Corp., and "Allies of Refrigeration in Meat Preservation," by Prof. Arthur W. Ewell, Westinghouse Electric & Mfg. Co. A well-rounded program of entertainment has been developed to supplement the business sessions of the meeting.

STERILAMP PATENT

A patent covering the ultraviolet lamp marketed by Westinghouse under the trade mark "Sterilamp," has just been issued by the U. S. Patent Office in the name of the inventor, Robert F. James, and assigned to the Westinghouse Electric and Manufacturing Co.

The patent, number 2258765, covers a rod-shaped lamp generating bactericidal ultraviolet radiations. Although lamps emitting ultraviolet had long been known, their radiations had limited their fields of usefulness. Mr. James' work aimed toward developing a new lamp producing ultraviolet of certain wavelengths known to be bactericidal. These eliminated as nearly as possible detrimental short wave ultraviolet, undesirable visible, and infra-red radiations when in certain fields as in the preservation and treatment of food.

INDOORS IN OCTOBER.—More than 65,000,000 meat advertising messages reached the American public in magazines and newspapers during October. More than a billion advertising messages on meat have blanketed the nation since the beginning of the American Meat Institute program, September, 1940.

FROM THE BARK OF THE
REDWOODS
"Friend of Man Since Life Began"

Comes

PALCO
INSULATION
WOOL

TO PROVIDE
**ECONOMICAL
TEMPERATURE
CONTROL**

FREE 16-page
Cold Storage
Manual

See our
catalog
in Sweet's

THE PACIFIC LUMBER COMPANY
SAN FRANCISCO • CHICAGO • LOS ANGELES • NEW YORK

That We Might Say "YES" TOMORROW...

A MESSAGE TO OUR MEAT PACKING CUSTOMERS:

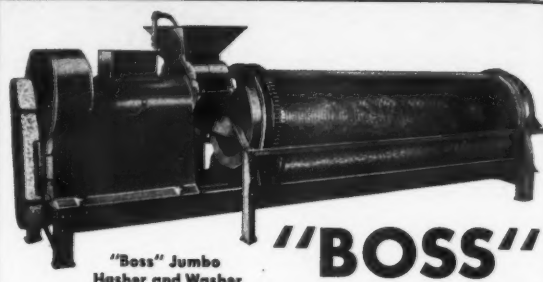
☆ In the past 30 years we've built and delivered well over a MILLION Viking Rotary Pumps. Some called for special metals, special features... many were marked "rush." We enjoyed a reputation for accuracy with specifications, promptness on deliveries. But today, because of defense contracts, scarcity of materials and the race against time, our schedule has been broken... many times we've been forced to say "no."

☆ In the meantime, Viking Representatives in every section of the country stand ready to give advice on the maintenance of Viking Pumps... to offer suggestions that will help you receive the utmost in pumping efficiency from the Viking installation you now have. Get in touch with the Viking office nearest your plant or write direct to Viking Factory.

VIKING PUMP CO.
• CEDAR FALLS, IOWA •

There are Viking
Representatives
or Sales and Ser-
vice Offices in the
Following Cities:

Chicago
Cleveland
Indianapolis
Kansas City
Los Angeles
Milwaukee
Minneapolis
New York
Baltimore
Boston
Buffalo
Cincinnati
Denver
Detroit
Houston
Dallas
Kilgore
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"BOSS" JUMBO OFFAL HASHER AND WASHER IN COMBINATION

Hashing of materials to reduce them to uniform size for efficient, complete disintegration in the cooker is a very essential part of the rendering process.

Washing, too, is of utmost importance for removing all foreign, detrimental elements from the materials.

"BOSS" gives Best Of Satisfactory Service

The Cincinnati Butchers' Supply Co.

General Office: Helen and Blade Sts., Elmwood Place, Cincinnati, Ohio
Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati, Ohio
824 Exchange Ave., U. S. Yards, Chicago, Ill.

SAXAL... a concentrated seasoning
KURBRITE... a pickling salt

PAPRAKENE FLAVOR... a synthetic paprika

WRITE OR WIRE FOR FREE GENEROUS WORKING SAMPLES

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H. E. ALTMAN • MARTIN A. SAXE

For **BEST RESULTS**
Use "**NATURAL**" Casings

For **BEST QUALITY**
Buy **NOSTRIP**

MONGOLIA IMPORTING COMPANY, Inc.
Imported Sausage Casings

274 WATER STREET NEW YORK CITY
TO MAKE YOUR SAUSAGE A NATURAL USE NATURAL CASINGS

Rising Tide of Meat and Lard Flows from America

U. S. MEAT exports and imports climbed to record-breaking levels during September as shipments to Britain continued and the United States began to draw on other Western Hemisphere countries for some types of meat for its defense forces. Total meat exports for the month

reached 49,125,187 lbs. compared with 30,367,065 lbs. during August (the August figure does not include other canned meats, offal, tongues and other meats) and 5,751,188 lbs. during September, 1940. Imports jumped to 20,900,140 lbs. in September from 12,353,315 lbs. in August; imports a year earlier totaled 6,494,776 lbs.

Figures on lard exports for September indicate that shipments to Britain were keeping pace with FSCC buying; apparently the movement of pork, particularly of canned pork, may not have been proceeding as satisfactorily. However, there was a tremendous increase in sausage exports and much canned pork sausage for the U. K. may be included in this classification.

Lard shipments were the largest for September since 1933 and at 46,975,566 lbs. were 2 million lbs. greater than in August. Shipments were almost five times as large as a year earlier when they amounted to only 9,956,024 lbs.

Pork exports of 30,261,775 lbs. were 5 million lbs. greater than the August movement of 25,873,481 lbs. and were 26,400,000 lbs. above September, 1940 shipments at 3,897,508 lbs. Canned pork shipments (included in the pork total) climbed to 6,502,547 lbs. in September from 2,598,990 lbs. in August and 182,836 lbs. in September, 1940.

Under the pork classification, bacon exports showed a considerable gain over August and pickled pork shipments, although smaller than in the preceding month, were large.

Other canned meat shipments amounted to 3,940,084 lbs. in September compared with 154,508 lbs. a year earlier. Sausage exports totaled 11,491,260 lbs. compared with 909,117 lbs. in August and 263,034 lbs. in September, 1940.

Imports of beef and veal were about 8 million lbs. greater during September than in August and exceeded the September, 1940 level by more than 14 million lbs. Imports of fresh beef continued large but the major increase was in canned beef, of which 15,978,264 lbs. was received in September against 8,936,434 lbs. in August and 4,016,452 lbs. during September, 1940.

Analysis of the cumulative totals for the first nine months of 1941 and 1940 shows an increasing spread between the two years; totals for each item for 1941 exceed totals for the previous year with few exceptions. Total meat exports during the first three quarters of 1941 reached 214,693,730 lbs. compared with 111,739,369 lbs. in 1940. Imports during this period in 1941 reached 107,271,515 lbs. compared with 62,121,075 lbs. a year earlier. Lard exports totaled 251,427,403 lbs. against 168,585,191 lbs.

FOREIGN TRADE IN MEATS AND LARD

	September, 1941 lbs.	September, 1940 lbs.	9 mos. 1941 lbs.	9 mos. 1940 lbs.
IMPORTS				
Beef and Veal—				
Beef, fresh	4,614,849	2,149,735	25,983,754	5,797,580
Veal, fresh	11,082	5,136	150,663	123,200
Beef and veal, pickled or cured	86,813	34,339	1,058,799	1,079,798
Beef, canned	15,978,264	4,016,452	68,177,648	50,801,645
Total beef and veal	20,690,813	6,205,662	95,370,866	57,802,223
Pork—				
Pork, fresh	8,993	231,698	10,325,395	2,076,545
Ham, shoulders and bacon	87,821	38,996	1,183,022	1,636,013
Pork, pickled, salted and other	112,513	18,420	392,232	606,294
Total pork	209,327	289,114	11,900,649	4,318,852
EXPORTS				
Beef and Veal—				
Beef and veal, fresh	565,495	668,296	5,926,320	5,592,942
Beef, cured	1,382,245	572,168	6,827,133	6,112,249
Beef, canned	1,232,946	39,639	7,242,928	650,562
Total beef and veal	3,180,686	1,280,103	19,996,381	12,355,753
Pork—				
Fresh and frozen	727,785	1,136,895	4,638,444	36,997,303
Cumberland and Wiltshire sides			26,330	5,030,024
Hams and shoulders	5,384,562	732,528	37,095,573	15,059,320
Bacon	6,857,916	429,172	18,097,792	8,157,308
Pickled	10,788,965	1,416,077	54,901,914	12,904,196
Canned	6,502,547	182,836	12,811,911	5,792,470
Total pork	30,261,775	3,897,508	127,571,964	83,940,621
Lard	46,975,566	9,956,024	251,427,403	168,585,191
Sausage—				
Sausage	11,491,260	263,034	17,776,112	2,346,402
Sausage ingredients	91,234	108,560	1,042,947	1,596,024
Other canned meats	3,940,084	154,508	42,970,657	1,619,336
Kidneys and livers,				
fresh and cured	36,512	23,815	423,145	7,413,830
Tongues, fresh and cured	3,815	1,892	104,040	1,824,734
Other meats	119,821	21,708	4,808,484	643,569

CUT-OUT PROFITS ERASED ON ALL WEIGHTS

(Chicago costs and prices, first three market days of week.)

Average Chicago hog costs rose only slightly during the first three days of the week over last week—3c per cwt. on light hogs, 4c per cwt. on medium hogs and 5c per cwt. on heavy butchers. Carlot and fresh pork values dropped considerably during the period, the declines ranging from 36c to 38c per cwt. on the three weights. Last week's gains were wiped out and all three weights cut-out at a loss.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	14.00	18.4	\$2.58	13.80	18.4	\$2.54	13.70	18.4	\$2.53
Picnics	5.60	17.5	.98	5.40	17.5	.96	5.40	17.5	.95
Boston butts	4.00	19.6	.78	4.00	19.3	.77	4.00	18.8	.75
Loins (blade in)	9.80	18.3	1.79	9.60	18.3	1.76	9.60	18.3	1.76
Bellies, S. P.	11.00	15.1	1.66	9.60	14.9	1.43	8.00	14.0	1.12
Bellies, D. S.				2.00	11.0	.22	4.00	11.0	.44
Fat backs	1.00	7.8	.08	3.00	8.1	.24	4.20	8.6	.36
Plates and jowls	2.50	9.7	.24	2.80	9.7	.27	3.30	9.7	.32
Raw leaf	2.10	9.9	.21	2.20	9.9	.22	2.00	9.9	.20
P. S. lard, rend, wt.	12.40	9.8	1.22	11.30	9.8	1.11	10.50	9.8	1.03
Spareribs	1.60	14.4	.23	1.50	12.0	.18	1.50	10.4	.16
Trimnings	3.00	13.5	.41	2.80	13.5	.38	2.80	13.5	.38
Feet, tails, neckbones	2.00		.13	2.00		.12	2.00		.12
Offal and miscellaneous			.47			.47			.47
TOTAL YIELD AND VALUE			\$10.78	70.00		\$10.66	71.00		\$10.59
Cost of hogs per cwt.		\$10.21		\$10.28		\$10.31			
Condemnation loss		.05		.05		.05			
Handling and overhead		.62		.54		.49			
TOTAL COST PER CWT.									
ALIVE		\$10.88		\$10.87		\$10.85			
TOTAL VALUE		10.78		10.66		10.59			
Loss per cwt.		.10		.21		.26			
Profit last week		.31		.22		.16			

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on November 15, 1941:

	Week Nov. 15	Previous week	Same week '40
Cured meats, lbs.	21,951,000	24,823,000	16,645,000
Fresh meats, lbs.	67,793,000	44,141,000	62,974,000
Lard, lbs.	8,495,000	8,139,000	6,832,000

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., November 20, 1941.

REGULAR HAMS		
	Green	*S.P.
8-10	20@20 1/4	20 1/4
10-12	19 3/4	19 3/4
12-14	19@19 1/4	19 1/4
14-16	18 1/2	18 1/2
10-16 range	18 1/2	18 1/2

BOILING HAMS		
	Green	*S.P.
10-18	18 1/4	18 1/4
18-20	18 1/4	18 1/4
20-22	18 1/4	18 1/4
16-20 range	18 1/4	18 1/4
16-22 range	18 1/4	18 1/4

SKINNED HAMS		
	Fresh & Fr. Frzn.	*S.P.
10-12	20 1/4	21 1/4
12-14	19 3/4 @ 20	20 1/4
14-16	19 3/4 @ 20	20 1/4
16-18	20	20 1/4
18-20	20 1/4	20 1/4
20-22	20 1/4	20 1/4
22-24	20 1/4	20 1/4
24-26	20 1/4	20 1/4
26-30	20 1/4	20 1/4
25/up, No. 2's inc.	20 1/4	20 1/4

PICNICS		
	Green	*S.P.
4-6	17 1/4	18 1/4
6-8	17 1/4	18 1/4
8-10	17 1/4	18 1/4
10-12	17 1/4	18 1/4
12-14	17 1/4	18 1/4
14-16	17 1/4	18 1/4
16-18	17 1/4	18 1/4
8/up, No. 2's inc.	18	18 1/4

GREEN AMERICAN BELLIES		
18-20	13	13
20-25	12 1/2	12 1/2

BELLIES		
	(Square Cut Seedless)	
	Green	*D.C.
6-8	16	17
8-10	15 1/2	16 1/2
10-12	14 1/2	15 1/2
12-14	14 1/2	15 1/2
14-16	14 1/2	15 1/2
16-18	14 1/2	15 1/2

*Quotations represent No. 1 new cure.

D. S. BELLIES		
	Clear	Rib
16-18	12 1/2	12 1/2
18-20	12	12
20-25	12	12
25-30	11 1/2 @ 12	12
30-35	11 1/2	11 1/2
35-40	11 1/2	11 1/2
40-50	10 1/2	10 1/2

D. S. FAT BACKS		
6-8	8 1/4	8 1/4
8-10	9	9
10-12	9 1/4	9 1/4
12-14	9 1/4	9 1/4
14-16	9 1/4	9 1/4
16-18	10	10
18-20	10 1/4	10 1/4
20-25	11	11

OTHER D. S. MEATS		
Regular plates	6-8	12 1/4 n
Clear plates	4-6	8 1/4
D. S. jowl butts		10 1/2
S. P. jowls		12
Green square jowls		12
Green rough jowls		9 1/2-10

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Nov. 15	9.75n	9.82 1/4 n	10.25n
Monday, Nov. 17	9.72 1/4 n	9.82 1/4 n	10.25n
Tuesday, Nov. 18	9.75n	9.87 1/2 b	10.25n
Wednesday, Nov. 19	9.75n	9.87 1/2 n	10.25n
Thursday, Nov. 20	Holiday	No Market	No Market
Friday, Nov. 21	9.85n	9.97 1/2 b	10.25n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	12
Kettle rend., tierces, f.o.b. Chgo.	12 1/4
Leaf, kettle rend., tierces, f.o.b. Chgo.	12 1/2
Neutral, tierces, f.o.b. Chicago	12
Shortening, tierces, c.a.f.	15

Havana, Cuba Pure Lard Price

Wednesday, November 19.....15.17c

FUTURE PRICES

SATURDAY, NOVEMBER 15, 1941

	Open	High	Low	Close
LARD:				
Dec. ...	9.80	9.80	9.72 1/2	9.72 1/2
Jan. ...	9.92 1/2	9.97 1/2	9.85	9.87 1/2
Mar. ...	11.17 1/2	11.17 1/2	11.07 1/2	11.10b
May ...	11.37 1/2	11.37 1/2	11.27 1/2	11.30b

Sales: Dec. 17; Jan. 31; Mar. 11; May 9; total, 68 sales.

Open interest: Dec. 984; Jan. 834; Mar. 428; May 196; total, 2,442 lots.

MONDAY, NOVEMBER 17, 1941

LARD:				
Dec. ...	9.67 1/2	9.72 1/2	9.67 1/2	9.70b
Jan. ...	9.80	9.85	9.80	9.85b
Mar. ...	11.07 1/2	11.10	11.07 1/2	11.10b
May ...	11.25	11.32 1/2	11.25	11.32 1/2
July ...	11.60	11.60	11.57 1/2	11.57 1/2 ax

Sales: Dec. 19; Jan. 16; Mar. 17; May 5; total, 58 sales.

Open interest: Dec. 976; Jan. 840; Mar. 441; May 197; total, 2,455 lots.

TUESDAY, NOVEMBER 18, 1941

LARD:				
Dec. ...	9.75	9.75	9.70	9.72 1/2
Jan. ...	9.90	9.90	9.87 1/2	9.87 1/2
Mar. ...	11.15	11.17 1/2	11.15	11.15
May ...	11.35	11.37 1/2	11.35	11.35
July ...	11.55	11.60	11.55	11.60

Sales: Dec. 29; Jan. 17; Mar. 17; May 6; July 3; total, 72 sales.

Open interest: Dec. 949; Jan. 848; Mar. 454; May 198; July 4; total, 2,463 lots.

WEDNESDAY, NOVEMBER 19, 1941

LARD:				
Dec. ...	9.75	9.77 1/2	9.72 1/2	9.72 1/2 b
Jan. ...	9.92 1/2	9.95	9.90	9.90b
Mar. ...	11.22 1/2	11.22 1/2	11.17 1/2	11.20
May ...	11.40	11.42 1/2	11.40	11.40
July ...	11.60	11.60	11.57 1/2	11.60

Sales: Dec. 79; Jan. 105; Mar. 14; May, 12; July, 2; total, 212 sales.

Open interest: Dec. 923; Jan. 854; Mar. 458; May 208; July, 5; total, 2,448 lots.

THURSDAY, NOVEMBER 20, 1941

Holiday. No market.

FRIDAY, NOVEMBER 21, 1941

LARD:				
Dec. ...	9.72 1/2	9.80	9.72 1/2	9.80b
Jan. ...	9.90	9.97 1/2	9.90	9.97 1/2 b
Mar. ...	11.25	11.30	11.25	11.30b
May ...	11.42 1/2	11.50	11.42 1/2	11.50b
July ...				11.65b

MARKETING MEN SOUGHT

With men experienced in the marketing of agricultural products needed by both the Surplus Marketing Administration and the Agricultural Marketing Service of the Department of Agriculture, the Civil Service Commission has announced an examination under the title of "marketing specialist." Salaries range from \$2,600 to \$4,600 per year. Applications must be on file at the commission's office, Washington, D. C., by December 18.

Separate employment lists will be established for specialists in livestock and meat standardization, poultry processing, poultry products and several other classifications. In the livestock and meat standardization field, vacancies now exist for persons with research experience, and qualified men are particularly urged to file applications. A standard color test, showing ability to distinguish colors, will be among those given to all appointees.

CHICAGO MID-MONTH STOCKS

Lard stocks at Chicago declined more than 7,000,000 lbs. during the first half of November, totaling 122,861,712 lbs. on November 14 compared with 130,264,702 lbs. at the close of October. The November mid-month total was 17,721,368 lbs. smaller than on October 14 and more than 39 million lbs. below Chicago lard holdings on November 14, 1940.

Total clear belly stocks on November 14 were about 3,000,000 lbs. under the October 31 level, totaling 6,999,816 lbs. against 9,681,763 lbs.

Stocks of provisions at Chicago at the close of trading on November 14:

	Nov. 14, 1941	Oct. 31, 1941	Nov. 14, 1940
P. S. lard ¹	10,754,864	7,567,670	10,998,990
P. S. lard ²	79,837,983	83,508,063	109,103,067
P. S. lard ³	27,791,561	33,540,091	28,559,088
P. S. lard ⁴	4,477,304	4,401,000	5,077,723
Other lard.....	5,247,938	5,247,938	10,213,319
Total lard.....	122,861,712	130,264,702	161,952,215
Contract D. S. cl. bellies.....	2,051,700	2,851,100	1,155,294
All other D. S. cl. bellies.....	4,948,116	6,830,063	2,020,870
Total D. S. cl. bellies.....	6,999,816	9,681,763	3,176,164
D. S. rib bellies ⁵	499,592	453,841	102,686
D. S. rib bellies ⁶	180,000	466,509	24,000

¹Made since Oct. 1, 1941. ²Jan. 1, 1941, to Oct. 1, 1941. ³Oct. 1, 1940, to Jan. 1, 1941. ⁴Made previous to Oct. 1, 1940. ⁵Made since Oct. 1, 1941. ⁶Previous to Oct. 1, 1941.

U.K. FOOD POSITION BETTER

LONDON (Special).—The British food position looks infinitely better than it did some months ago, according to A. J. Mills & Co., Ltd. Stocks of the bulky foods, such as wheat, sugar, etc., are higher than they have been since the war began. The fat ration has been increased from 8 oz. to 10 oz. per person per week; only 2 oz. of this may be butter and 5 oz. must be taken as margarine and 3 oz. as cooking fat such as lard.

Bacon supplies are coming along better than ever due to the decline in Atlantic sinkings. It is believed that stocks are being accumulated, particularly of American meats. Total supplies of bacon are expected to be greater during the next 12 months. Bacon is arriving in good condition and is pleasing the public.

Lard is being distributed freely at the ration rate. Most of the lard arrives in good condition and the percentage of broken boxes is infinitesimal.

MEAT IMPORTS AT NEW YORK

Imports for the period November 6 to November 12, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef.....	110,400
	—Canned roast beef.....	50,000
	—Beef extract in tins.....	5,600
	—Smoked pork butts.....	2,769
	—Smoked sausage.....	2,756
Canada	Pork sausage.....	1,195
	—Dry salt pork.....	310
	—Fresh chilled lamb livers.....	480
	—Frozen beef tongues.....	2,997
Cuba	952 fresh chilled beef carcasses.....	565,647
	—Fresh chilled beef cuts.....	188,257
	—Fresh frozen beef cuts.....	5,784
	—Fresh frozen pork.....	296
Paraguay	Canned roast beef.....	107,100
	—Beef extract in tins.....	1,100
Uruguay	Canned corned beef.....	108,000

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		
	Week ended Nov. 19, 1941 per lb.	Cor. week, 1940 per lb.
Prime native steers—		
400-600	nominal	21
600-800	nominal	21½
800-1000	nominal	21½
Good native steers—		
400-600	18 @ 18½	19
600-800	17 @ 17½	19
800-1000	16½ @ 17	19
Medium steers—		
400-600	16½ @ 17	17½ @ 18
600-800	16 @ 16½	17½
800-1000	15½ @ 16½	17½
Heifers, good, 400-600	18½ @ 19	17½
Cows, 400-600	12½ @ 13	12
Hind quarters, choice	21	24
Fore quarters, choice	17	16

Beef Cuts

Steer loins, choice, 60/65	28	unquoted
Steer loins, No. 1	26	35
Steer loins, No. 2	24	32
Steer short loins, choice, 30/35	32	unquoted
Steer short loins, No. 1	30	45
Steer short loins, No. 2	28	45
Steer loin ends (hips)	24	30
Steer loin ends, No. 2	23	29½
Cow loins, No. 1	18	20
Cow loin ends (hips)	18	20
Steer ribs, choice, 30/40	22	unquoted
Steer ribs, No. 1	21	25
Steer ribs, No. 2	19	23
Cow ribs, No. 1	15	12½
Cow ribs, No. 2	14	12
Steer rounds, choice, 80/100	19	unquoted
Steer rounds, No. 1	18½	19
Steer rounds, No. 2	18	18½
Steer chuck, choice, 80/100	17	unquoted
Steer chuck, No. 1	16½	17½
Steer chuck, No. 2	16	17
Cow rounds	15½	14
Cow chucks	14	13½
Steer plates	10½	10½
Medium plates	10	10
Briskets, No. 1	13½	18
Cow navel ends	11	9
Steer navel ends	9	8½
Fore shanks	11½	10
Hind shanks	9	8
Strip loins, No. 1 bbl.	62	7
Strip loins, No. 2	40	10
Sirloin butts, No. 1	33	33
Sirloin butts, No. 2	27	25
Beef tenderloins, No. 1	60	65
Beef tenderloins, No. 2	55	60
Rump butts	26	15
Flank steaks	27	26
Shoulder clods	19	16
Hanging tenderloins	16	15
Insides, green, 12@18 range	21	18½
Insides, green, 8 lbs. up	20	16½
Kaules, green, 8 lbs. up	20½	17

Beef Products

Brains	9	7
Hearts	15	10
Tongues	18	14
Sweetbreads	15	14
Ox-tail	10	9
Fresh tripe, plain	8	8
Fresh tripe, H. C.	12	10
Livers	22	20
Kidneys	8	9

Veal

Choice carcass	20	16 @ 17
Good carcass	19	14 @ 15
Good saddles	24	20
Good racks	16	14
Medium racks	14	11

Veal Products

Brains, each	12	10
Sweetbreads	32	30
Calf livers	55	53

Lamb

Choice lambs	19	16
Medium lambs	18	15
Choice saddles	23	20
Medium saddles	22	19
Choice foies	16	12
Medium foies	15	11
Lamb fries	28	28
Lamb tongues	17	17
Lamb kidneys	15	15

Mutton

Heavy sheep	6	6
Light sheep	11	7
Heavy saddles	10	10
Light saddles	13	9
Heavy foies	6	6
Light foies	9	6
Mutton legs	15	12
Mutton loins	12	8
Mutton stew	8	8
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	21	14
Picnics	19	10½
Skinned shoulders	19	11½
Tenderloins	35	28
Spareribs	16½	11
Back fat	11½	7
Boston butts	21	12½
Boneless butts, cellar	24½	16
Ham, 2@4	16	7
Hocks	10	5
Tails	6	3
Neck bones	6	3
Slip bones	10	7
Blade bones	16	8
Pigs' feet	4	2½
Kidneys, per lb.	9½	4
Livers	16	8
Brains	9	7
Ears	5	4
Snouts	10	6
Head	7	4
Chitterlings	7½	5

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	24½ @ 25½
Fancy skinned hams, 14@16 lbs., parchment paper	25½ @ 27½
Standard reg. hams, 14@16 lbs., plain	23½ @ 24½
Picnics, 4@8 lbs., short shank, plain	21 @ 22
Picnics, 4@8 lbs., long shank, plain	20½ @ 21½
Fancy bacon, 6@8 lbs., plain	24½ @ 25
Standard bacon, 6@8 lbs., plain	22 @ 23
No. 1 beef sets, smoked	41 @ 42
Insides, 8@12 lbs.	38 @ 39
Outsides, 5@9 lbs.	37 @ 38
Kaules, 5@9 lbs.	37 @ 38
Cooked hams, choice, skin on, fattened	40
Cooked hams, choice, skinless, fattened	40
Cooked hams, skin on, fattened	40
Cooked picnics, skinned, fattened	38½

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.75
Lamb tongue, short cut, 200-lb. bbl.	69.00
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$20.50
80-100 pieces	20.25
100-125 pieces	19.50
Clear plate pork, 25-35 pieces	19.50
Beef	24.00
Brisket pork	29.00
Plate beef	24.00
Extra plate beef	24.50

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	13 @ 13½
Special lean pork trimmings 85%	22 @ 23
Extra lean pork trimmings 95%	27
Pork cheek meat (trimmed)	12
Pork hearts	8½ @ 9
Pork livers	13½ @ 14
Native boneless bull meat (heavy)	16½ @ 17
Boneless chucks	15½
Shank meat	15½
Beef trimmings	12½
Dressed canners, 350 lbs. and up	10½
Dressed canner cows, 400-450 lbs.	11½
Dr. bologna bulls, 600 lbs. and up	13½
Tongues, No. 1 canner trim.	14

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	30
Country style sausage, fresh in link	25½
Country style sausage, fresh in bulk	23½
Country style sausage, smoked	29½
Frankfurters, in sheep casings	29
Frankfurters, in hog casings	27
Skinless frankfurters	27
Bologna in beef bungs, choice	23
Bologna in beef middles, choice	23½
Liver sausage in beef rounds	20
Liver sausage in hog bungs	21
Smoked liver sausage in hog bungs	28½
Head cheese	18½
New England luncheon specialty	29½
Mixed luncheon specialty, choice	24½
Tongue and blood	26
Blood sausage	22
Sausage	20
Polish sausage	28

DRY SAUSAGE

Cervelat, choice, in hog bungs	45
Thuringer	25
Farmer	36
Holsteiner	36
B. C. salami, choice	42½
Milano, salami, choice in hog bungs	43
B. C. salami, new condition	35½
Frisses, choice, in hog middles	42
Genoa style salami, choice	50
Pepperoni	40½
Mortadella, new condition	24½
Capicola	50½
Italian style ham	40

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'has. stock)	
In 400-lb. bbls., delivered	8.75
Saltpeter, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated	8.50
Small crystals	9.50
Medium crystals	9.75
Large crystals	10.50
Pure rfd. gran. nitrate of soda	2.90
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 50,000 lbs.	
only f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.30
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	2.50
Standard gran., f.o.b. refiners (2%)	6.35
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, La., less 2%	4.90
Dextrose, in car lots, per cwt. (cotton)	4.87
in paper bags	4.52

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack	.20
Domestic rounds, 140 pack	.36
Export rounds, wide	.46
Export rounds, medium	.22
Export rounds, narrow	.28
No. 1 weasands	.06
No. 2 weasands	.04
No. 1 bungs	.16
No. 2 bungs	.12
Middles, regular	.60
Middles, select, wide, 2@2½ in.	.65
Middles, select, extra, 2½ in. & up	.90
Dried or salted bladders:	
12-15 in. wide, flat	1.10
10-12 in. wide, flat	.65
8-10 in. wide, flat	.35
6-8 in. wide, flat	.25
Pork casings:	
Narrow, per 100 yds.	2.25
Narrow, special, per 100 yds.	2.25
Medium, regular	1.95
English, medium	1.70
Wide, per 100 yds.	1.25
Extra wide, per 100 yds.	.80
Export bungs	.20
Large prime bungs	.16
Medium prime bungs	.12
Small prime bungs	.08½
Middles, per set	.20

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	22½	24½
Resitied	23½	27½
Chili pepper	32	32
Powder	81	81
Cloves Amboyana	28	33
Zanzibar	18½	23½
Ginger, Jamaica	40	45
African	31	38
Mace, Fancy Banda	58	66
East Indies	52	50
East & West Indies Blend	56	56
Mustard flour, fancy	34	34
No. 1	22	22
Nutmeg, fancy Banda	22	24
East Indies	17½	22
East & West Indies Blend	21	21
Paprika, Spanish	51	51
Pepper Cayenne	25	25
Red No. 1	28	28
Black Malabar	11	15
Black Lampung	7½	9
Pepper, white Singapore	12	15½
Muntok	12½	16
Packers	13	13

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed	1.12	1.23
Celery seed, French	98	1.14
Cominos seed	19½	24½
Coriander Morocco bleached	16	17½
Coriander Morocco natural No. 1	15	17½
Mustard seed, fancy yellow	26	26
American	14	14
Marjoram, French	88	96
Oregano	12	16

(Continued on page 24.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2837 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	18½ @ 19½
Choice, native, light.....	19 @ 21
Native, common to fair.....	17 @ 18

Western Dressed Beef

Native steers, good, 600-800 lbs.....	18 @ 19
Native choice yearlings, 400-600 lbs.....	19 @ 20
Good to choice heifers.....	17 @ 18
Good to choice cows.....	14 @ 15
Common to fair cows.....	13 @ 14
Fresh bologna bulls.....	14½ @ 15

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	24 @ 25	23 @ 24
No. 2 ribs.....	23 @ 24	21 @ 22
No. 3 ribs.....	21 @ 22	16 @ 18
No. 1 loins, prime.....	25 @ 26	24 @ 25
No. 2 loins.....	23 @ 24	22 @ 23
No. 3 loins.....	20 @ 21	18 @ 19
No. 1 hinds and ribs.....	22 @ 23	19 @ 20
No. 2 hinds and ribs.....	21 @ 22	18 @ 19
No. 1 rounds.....	18 @ 19	17 @ 18
No. 2 rounds.....	17 @ 18	16 @ 17
No. 3 rounds.....	16 @ 17	15 @ 16
No. 1 chucks.....	18 @ 19	19 @ 20
No. 2 chucks.....	17 @ 18	17 @ 18
No. 3 chucks.....	15 @ 16	14 @ 16
Rolls, reg. 4@8 lbs. av.....	24 @ 25	23 @ 24
Rolls, reg. 6@8 lbs. av.....	24 @ 25	23 @ 24
Tenderloins, steers.....	60 @ 65	60 @ 65
Tenderloins, cows.....	30 @ 35	30 @ 35
Tenderloins, bulls.....	35 @ 40	35 @ 40
Shoulder clods.....	20 @ 21	20 @ 21

DRESSED VEAL

Good.....	18½ @ 19½
Medium.....	17½ @ 18½
Common.....	16½ @ 17½

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good to choice.....	20 @ 22
Genuine spring lambs, good to medium.....	19 @ 21
Genuine spring lambs, medium.....	17½ @ 19
Sheep, good.....	12 @ 12
Sheep, medium.....	7 @ 9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$15.50 @ 15.62½
Pigs, small lots (80-110 lbs.)	
head on; leaf fat in.....	16.75 @ 17.00

FRESH PORK CUTS

	Western
Pork loins, fresh, 10@12 lbs.....	21 @ 22
Shoulders, 10@12 lbs. av.....	20 @ 21
Butts, regular, 4-6 lbs.....	21½ @ 22½
Hams, regular, fresh, 10@12 lbs. av.....	22 @ 23
Hams, skinned, fresh, 10@12 lbs.....	23 @ 24
Picnics, fresh, 6@8 lbs.....	19 @ 20
Pork trimmings, extra lean, 90-95%.....	27 @ 28
Pork trimmings, regular 50% lean.....	16 @ 17
Spareribs, medium.....	17 @ 18

	City
Pork loins, fresh, 10@12 lbs.....	22 @ 23
Shoulders, 6@10 lbs. av.....	23 @ 23½
Butts, regular, 1½@2 lbs.....	23 @ 24
Hams, regular, fresh, 10@12 lbs.....	22 @ 23
Hams, skinned, fresh, 10@12 lbs.....	24 @ 25
Picnics, fresh, 4@6 lbs.....	19 @ 20
Pork trimmings, extra lean 90-95%.....	28 @ 29
Pork trimmings, reg. 50% lean.....	17 @ 18
Spareribs, medium.....	18 @ 19
Boston butts.....	23 @ 23½

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	47
Cooked hams, choice, skinless, fattened.....	48

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	26 @ 27
Regular hams, 10@12 lbs. av.....	25 @ 26
Regular hams, 12@14 lbs. av.....	24 @ 25
Skinned hams, 10@12 lbs. av.....	26 @ 27
Skinned hams, 16@18 lbs. av.....	26 @ 27
Skinned hams, 12@14 lbs. av.....	26 @ 27
Skinned hams, 15@20 lbs. av.....	25½ @ 26
Picnics, 4@6 lbs. av.....	21 @ 22
Picnics, 6@8 lbs. av.....	20 @ 21
Bacon, boneless, western.....	24 @ 25
Bacon, boneless, city.....	24 @ 25
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	29 @ 30

BUTCHERS' FAT

Shop fat.....	\$3.50 per cwt.
Breast fat.....	4.50 per cwt.
Edible suet.....	5.25 per cwt.
Inedible suet.....	5.00 per cwt.

GREEN CALFSKINS

	5-9 ½	12½	14	14-18	18 up
Prime No. 1 veals.....	23	3.20	3.35	3.40	3.70
Prime No. 1 veals.....	23	3.20	3.35	3.40	3.70
Buttermilk No. 1.....	18	2.70	2.85	2.90
Buttermilk No. 2.....	17	2.55	2.70	2.75
Branded gruby.....	12	1.75	1.90	1.95	2.00
Number 3.....	12	1.75	1.90	1.95	2.00

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, November 19, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$18.50 @ 20.00
500-600 lbs. ¹	18.00 @ 19.00	\$18.50 @ 19.50
600-700 lbs. ²	17.00 @ 18.00	\$18.00 @ 18.50	18.00 @ 19.00	\$18.50 @ 19.50
700-800 lbs. ³	16.50 @ 17.50	17.50 @ 18.00	17.00 @ 18.00	17.50 @ 18.50
STEER, Good:				
400-500 lbs. ¹	17.50 @ 19.00
500-600 lbs. ¹	17.00 @ 18.00	18.00 @ 19.00
600-700 lbs. ²	16.50 @ 17.00	17.00 @ 18.00	17.00 @ 18.00	17.50 @ 18.50
700-800 lbs. ³	16.00 @ 16.50	16.50 @ 17.50	16.00 @ 17.00	17.00 @ 17.50
STEER, Commercial:				
400-600 lbs. ¹	14.50 @ 16.50	14.50 @ 16.50	15.00 @ 16.00
600-700 lbs. ²	14.50 @ 16.00	15.00 @ 16.50	14.50 @ 16.00	16.00 @ 17.00
STEER, Utility:				
400-600 lbs. ¹	13.00 @ 14.50	14.00 @ 15.00	14.00 @ 14.50	13.00 @ 15.00
COW (All Weights):				
Commercial.....	13.50 @ 14.50	14.00 @ 14.50	13.50 @ 14.50
Utility.....	12.00 @ 13.50	13.50 @ 14.00	13.00 @ 13.50	13.00 @ 13.50
Canner.....	11.25 @ 11.75	13.00 @ 13.50	12.00 @ 13.00
.....	10.50 @ 11.00
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.	18.00 @ 19.00	18.50 @ 20.00	18.00 @ 21.00	18.00 @ 20.00
130-170 lbs.	17.00 @ 18.00	17.00 @ 19.00
VEAL, Good:				
50- 80 lbs.	16.00 @ 17.00	16.50 @ 18.50	16.00 @ 17.00	16.00 @ 18.00
80-130 lbs.	17.00 @ 18.00	17.00 @ 18.50	17.00 @ 19.00	16.00 @ 18.00
130-170 lbs.	15.00 @ 17.00	16.00 @ 18.00
VEAL, Commercial:				
50- 80 lbs.	14.00 @ 15.00	15.00 @ 16.50	14.00 @ 16.00	15.00 @ 16.00
80-130 lbs.	14.50 @ 16.50	15.50 @ 17.00	15.00 @ 17.00	15.00 @ 16.00
130-170 lbs.	14.00 @ 15.00	14.00 @ 16.00
VEAL, Utility:				
All weights.....	12.50 @ 13.50	14.00 @ 15.00	13.50 @ 14.00	14.00 @ 15.00
Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs.	19.00 @ 19.50	19.50 @ 20.50	19.50 @ 20.00	19.00 @ 21.00
40-45 lbs.	18.50 @ 19.00	19.00 @ 20.00	19.00 @ 19.50	19.00 @ 21.00
45-50 lbs.	17.50 @ 18.50	18.50 @ 19.50	18.50 @ 19.00	18.00 @ 20.00
50-60 lbs.	17.00 @ 18.00	18.00 @ 19.00	17.50 @ 18.50	17.00 @ 18.00
LAMB, Good:				
30-40 lbs.	18.00 @ 19.00	18.50 @ 19.50	19.00 @ 19.50	18.00 @ 19.00
40-45 lbs.	17.50 @ 18.50	18.50 @ 19.50	18.50 @ 19.00	18.00 @ 19.00
45-50 lbs.	17.00 @ 17.50	18.00 @ 19.00	18.00 @ 18.50	17.50 @ 18.50
50-60 lbs.	16.50 @ 17.50	17.50 @ 18.50	17.00 @ 17.50	17.00 @ 18.00
LAMB, Commercial:				
All weights.....	16.00 @ 17.00	16.50 @ 18.50	17.00 @ 18.00	16.00 @ 17.00
LAMB, Utility:				
All weights.....	14.00 @ 16.00	15.00 @ 17.00	15.00 @ 17.00	15.00 @ 16.00
MUTTON (Ewe) 70 lbs. down:				
Good.....	8.00 @ 8.50	9.50 @ 10.50	10.00 @ 11.00	10.00 @ 11.00
Commercial.....	7.50 @ 8.00	8.50 @ 9.50	9.00 @ 10.00	9.00 @ 10.00
Utility.....	7.00 @ 7.50	7.00 @ 8.50	7.50 @ 9.00	8.00 @ 9.00
Fresh Pork Cuts:				
LOINS No. 1 (Boneless Incl.):				
8-10 lbs.	19.00 @ 20.00	21.00 @ 22.00	20.00 @ 21.50	20.00 @ 21.50
10-12 lbs.	19.00 @ 20.00	21.00 @ 22.00	20.00 @ 21.50	20.00 @ 21.50
12-15 lbs.	18.50 @ 19.00	21.00 @ 22.00	20.00 @ 21.00	20.00 @ 21.00
16-22 lbs.	18.00 @ 19.00	19.00 @ 20.00	19.00 @ 20.00
SHOULDERS: Skinned N. Y. Style:				
8-12 lbs.	18.50 @ 19.00	19.50 @ 21.00	19.00 @ 20.00
BUTTS, Boston Style:				
4- 8 lbs.	20.50 @ 21.00	21.50 @ 22.50	21.00 @ 22.00
SPARE RIBS:				
Half sheets.....	15.50 @ 16.00
TRIMMINGS:				
Regular.....	13.50 @ 14.00

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	11
Mutton kidneys, per lb.....	5
Livers, beef, per lb.....	29
Oxtails, per lb.....	18
Beef hanging tenders, per lb.....	30
Lamb fries, a pair.....	12

Careless work in hog scalding costs money. Read "PORK PACKING." The National Provisioner's pork handbook.

CHAIN STORE SALES

An increase of 82.3 per cent in sales is reported by American Stores Co. for the five weeks ended November 1 with sales totaling \$16,647,001 against \$9,131,033 for the comparable 1940 period. The company points out that sales in the 1940 period were affected by a strike in 1,295 stores in the metropolitan area of Philadelphia. Sales for the first 10 months of 1941 totaled \$127,852,311 against \$104,925,341 last year.

Tallow and Greases Weaken A Little but Steady Later

NEW YORK, NOVEMBER 19, 1941

TALLOW.—The market developed a slightly softer tone. It was estimated that around 2,000,000 lbs. or more changed hands at 8½¢ for extra, off ¼¢ from previous sales, with leading local and midwestern soapers as buyers. Large consumers were still willing to take on additional supplies at the lower levels, bidding 8½¢, but sellers were again holding for 9¢ as both large and smaller producers were reported to be in well sold up. Buyers' ideas on South American tallow were lowered in accordance with the market here, but nothing was heard of any business at lower prices.

Edible was quoted at 9@9½¢; extra, 8½¢@9¢ and special at 8½¢.

STEARINE.—The market was quiet at New York and was nominally quoted at 9½¢@9¼¢.

OLEO OIL.—Interest was routine and the market steady. Extra was quoted at 10½¢; prime, 10¼¢, and lower grades, 10¼¢.

GREASE OIL.—Demand was moderate and prices steady at New York. No. 1 was quoted at 13¢; No. 2, 12½¢; extra, 13½¢; extra No. 1, 13¼¢; winter strained, 14¢; prime burning, 14½¢, and prime inedible, 14¼¢.

NEATSFOOT OIL.—Interest was moderate at New York but prices were steady. Extra was quoted at 13½¢; No. 1, 13¼¢; prime, 14¢, and pure oil at 17½¢.

GREASES.—A moderate movement of greases occurred at New York at a decline of ¼¢. Yellow and house changed hands at 8½¢ when tallow weakened, but offers appeared to be cleaned up quickly and the tone became steadier with producers looking on. However, buyers did not come up in their ideas.

At New York, choice white was quoted at 9¢; yellow and house, 8½¢, and brown, 8@8½¢.

CHICAGO, NOVEMBER 19, 1941

TALLOW.—Tallow market at Chicago during this short pre-holiday week was about steady on light offerings and scattered trade, with no developments apparent which might open up a heavier movement. On Monday, trade was slow, aside from a few scattered tanks reported basis 8½¢ for prime tallow and 8½¢ for special, Cincinnati; buying interest at other points appeared to have quieted down a bit but offerings remained light at 8½¢@9¢ for prime at Chicago. Tuesday's market was unchanged, a few tanks reported as possibly moving to a large consumer at unchanged prices. A little trade developed with smaller consumers involving several tanks of prime at 8½¢, Chicago basis. On Wednesday, there was a light scattered trade involving a few tanks of prime at 8½¢ and special at 8½¢, delivered Cincinnati. Wednesday's quotations were: Edible, 8½¢; fancy and prime, 8½¢; special, 8½¢; No. 1, 8½¢.

STEARINE.—Stearine remained steady, prime oleo quoting at midweek at 9½¢@9¼¢.

OLEO OIL.—Oleo oil remained about firm at previous levels—11½¢@11¼¢ for extra and 11¼¢@11½¢ for prime.

GREASE OIL.—Quotations were as follows: No. 1, 12½¢; No. 2, 12½¢; extra, 13¼¢; extra No. 1, 12½¢; extra winter strained, 13½¢; prime burning, 14¢. Prime inedible oil was 13½¢.

NEATSFOOT OIL.—Quotations were: Extra neatsfoot oil, 13¢; No. 1, 12½¢; prime, 13½¢; pure, 17½¢; cold test, 27¢.

GREASES.—There was no pronounced activity in the Chicago grease market this week, and prices were about steady. On Tuesday several tanks of white were reported at 8½¢, Chicago; also couple tanks of 20 acid yellow at 8½¢. Wednesday's quotations were: Choice white, 8½¢; A-white, 8½¢; B-white, 8½¢, and yellow, 8½¢.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, November 19.)

There was very little activity in the by-products market at Chicago this week and the market was described as firm. Many items were nominal; some movement took place in cracklings at the levels shown. Demand for packing-house feeds was characterized as less than seasonal, but last week's quotations continued to prevail. Some activity was reported in dried blood.

Blood

	Unit
Unground	Ammonia \$4.50@4.80

Digester Feed Tankage Materials

Unground, 11 to 12% ammonia	\$ 4.85n
Unground, 6 to 10% choice quality	4.75@5.00n
Liquid stick	2.00

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage	\$67.50
50% meat and bone scraps	65.00
Blood-meal	80.00
Special steam bone-meal	50.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$37.50@38.00
Steam, ground, 2 & 26	37.50

Fertilizer Materials

	Per ton
High grade tankage, ground	\$3.75n
10@11% ammonia	30.00
Bone tankage, unground, per ton	3.00
Hoof meal	3.00

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	\$ 1.05 last pd.
45 to 52% protein (low test)	1.00 pd.
57 to 62% protein (high test)	
Soft pressed pork, ac. grease and quality, ton	55.00@57.50
Soft pressed beef, ac. grease and quality, ton	52.50@55.00

Gelatine and Glue Stocks

	Per ton
Calf trimmings	\$29.00@32.50
Sinews, pizzles	27.50
Cattle jaws, skulls and knuckles	40.00n
Hide trimmings	25.00
Pig skin scraps and trim, per lb.	7 @ 7½

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	67.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, unassorted	38.00
Junk bones	30.00@31.00

Animal Hair

Winter coll dried, per ton	\$ 60.00
Summer coll dried, per ton	32.50@35.00
Winter processed, black, lb.	8½ @ 9
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

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Make sure your sausage, meat loaves and specialties are primed for profitable repeat business. It's satisfying flavor that brings your customers back for more . . . and it's M.I.S. Seasoning, that gives your products the "flavor that satisfies." For absolute uniformity, merely add M.I.S. Seasoning to your present formula. Send today for liberal working samples.

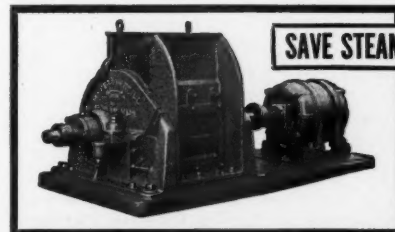
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**REDUCES COOKING
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Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of the melters. If you are interested in lowering the cost of your finished product, investigate the new M&M HOG. There's a size and type to meet your need. Write today!

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FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	4.20
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
November shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	4.00 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.50 & 10c
Phosphates	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	9.50
Dry Rendered Tankage	
50/55% protein, unground.....	.95c
60% protein, unground.....	.95c

EASTERN FERTILIZER MARKETS

New York, November 18, 1941

Very little activity developed during the past week and cracklings sold at a steady level of 95c per unit, f.o.b. New York. Meat scraps were reported moving very slowly, which reduced the demand for dry rendered tankage. Dried blood sold at \$4.15 to \$4.20, f.o.b. New York, with very little material available.

Tankage was offered at \$4.50 & 10c, f.o.b. shipping points, and some outside productions sold at this level. Fish scrap sold at \$4.75 & 10c, f.o.b. fish factories.

Cotton Oil Futures Gain a Little on Nearby Tightness

THE NEW YORK cottonseed oil market—backed and filled again this week in moderate trading, but displayed a steadier undertone. Mid-week prices were moderately better than a week earlier as a result of tightness in the December delivery under covering by shorts and scattered buying induced by steadiness in lard. Cotton oil bumped into sufficient hedge pressure on the bulges to satisfy the limited demand and to keep the market within a narrow range. Crude prices were softer in the South at times; cash oil demand was modest but prices were steady.

There was no great change in the situation from a statistical standpoint. Distribution cannot continue throughout the season on the scale of recent months since supplies will not permit, yet demand this month continues at about the same pace. There has been some talk of linseed oil being used in shortening and soybean oil is likely to be substituted for cottonseed oil.

At mid-week, there was an open interest of about 210 lots in December cotton oil. A good part of the short interest was believed to be of a character that must cover or transfer.

There was moderate trading in southeastern crude cottonseed oil at 11½c and 75 tanks or more sold in Texas from 11c down to 10½c, the latter a new low for the setback. The southern market then firmed up with futures. Refined cottonseed oil in tanks at New York was unchanged at 13½@14c with drums around 15½c. Refined peanut oil in tanks was 13½@14c and drums 15@15½c. Refined soybean oil in tanks was quoted at 11½c and drums at 12½@13c.

COCONUT OIL.—The market was quiet but steady at New York and quoted at 7½c. Pacific coast tanks were

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	11 1/2 @ 11 1/2
White deodorized, in bbls., f.o.b. Chgo.....	14 1/2 @ 14 1/2
Yellow, deodorized.....	14 1/2 @ 14 1/2
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3 1/2 @ 3 1/2
Soybean oil, in tanks, f.o.b. mills.....	9 1/2
Corn oil, in tanks, f.o.b. mills.....	11
Coconut oil, sellers tanks, f.o.b. coast.....	6 1/2 @ 6 1/2
Refined coconut, bbls., f.o.b. Chicago.....	13 1/4 @ 13 1/4

OLEOMARGARINE

F.O.B. CHICAGO	
White domestic vegetable.....	17 1/2
White animal fat.....	14
Water churned pastry.....	16 1/2
Milk churned pastry.....	17 1/2
Vegetable type.....	13



Nirosta Ham Boiler

The story behind ADELMANN'S nation-wide acceptance!

It's the ADELMANN results-in-operation that keep ham makers from coast to coast "sold" on Adelmham Ham Boilers. They're simple to operate, easy to handle, of rugged construction, designed for long service. Elliptical springs close aitch-bone cavity firmly, the non-tilting, self-sealing cover retains ham juices, shrinkage and operating time are greatly reduced. Because of priorities on Aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only in a few selected sizes. Ask for particulars today.

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MULTIPLE PROFITS WITH NEVERFAIL

Users of the NEVERFAIL 3-Day Ham Cure tell us that sales and profits pile up like chain letters at the post-office. One housewife tells another about the luscious "Pre-seasoned" flavor... about the tender, juicy texture, the uniform mildness and the even, eye-catching pink color. Prove it to yourself! Write for a demonstration in your own plant.



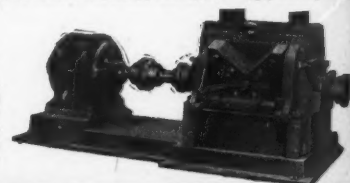
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Canadian Sales Office: 159 King Street, Toronto • Canadian Plant: Niagara, Ontario

DIAMOND DOUBLE ANVIL ROLLER BEARING HOGS SAVE REDUCING COSTS FOR LEADING PACKERS

Furnished in eight sizes from No. 15 with 18" discs and carrying 12 knives to No. 60 with 60" discs and carrying 36 knives. For detached drive or direct-connected. Used by packers in every large country to reduce fat, scrap, bones, cracklings, heads, offal, etc., at lowest operating cost and highest efficiency.

CAPACITIES UP TO 60,000 LBS. per hour!
No matter what your requirements, there's a DIAMOND hog installation to fill the bill. Capacity and economy are certain. ASK US for further information and prices. ADDRESS INQUIRIES TO DEPT. NP11.



DIAMOND IRON WORKS, INC.
ESTABLISHED 1870
1000 W. 12th St., Minneapolis, Minn.

quoted at 6½@6¾c at midweek.

CORN OIL.—New York market was quiet and steady at 11@11½c.

SOYBEAN OIL.—It was estimated that as much as 250 tanks of bean oil traded from 9½ to 9¾c, mostly at the latter figure, with a large midwestern refiner and one of the big packers the best buyers. One of the large producer sellers later started to buy oil back at 9¾c and other buyers paid 9¾c on Wednesday when sellers were asking 10c and higher.

PALM OIL.—The market was quiet at New York. Nigre spot in drums was called 9c; tanks, 8¾c, and nearby in Sumatra tanks was 7½@7¾c.

PEANUT OIL.—Offerings from the South were light and the market was more or less nominal on a basis of 11½@12c.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 11½c bid; Texas, 11c nominal at common points; Dallas, 11½c nominal.

Futures market transactions for the week at New York were:

FRIDAY, NOVEMBER 14, 1941

Sales	—Range—		—Closing—	
	High	Low	Bid	Asked
November	9	12.56	12.50	12.40 bid
December	7	12.53	12.50	12.49 12.55
January	7	12.53	12.50	12.50 trad
February	14	12.62	12.55	12.54 12.57
March	37	12.63	12.56	12.54 nom
April	37	12.63	12.56	12.56 trad
May	37	12.63	12.56	12.56 nom
June	37	12.63	12.56	12.56 nom

Sales 67 contracts.

SATURDAY, NOVEMBER 15, 1941

November	2	12.40	12.27	12.40	12.43	bid
December	2	12.40	12.27	12.40	12.43	12.45
January	2	12.40	12.27	12.40	12.43	12.45
February	8	12.44	12.39	12.40	12.43	nom
March	8	12.44	12.39	12.40	12.43	12.45
April	34	12.45	12.39	12.44	12.44	nom
May	34	12.45	12.39	12.44	12.44	sale
June	34	12.45	12.39	12.44	12.44	nom

Sales 44 contracts.

MONDAY, NOVEMBER 17, 1941

December	16	12.40	12.27	12.40	12.43	12.43
January	1	12.25	12.25	12.39	12.42	12.42
February	1	12.25	12.25	12.39	12.42	12.42
March	23	12.42	12.28	12.40	12.42	12.42
April	23	12.42	12.28	12.40	12.42	12.42
May	56	12.40	12.26	12.41	12.43	12.43
June	56	12.40	12.26	12.41	12.43	12.43
July	7	12.40	12.36	12.42	12.46	12.46

Sales 103 contracts.

TUESDAY, NOVEMBER 18, 1941

December	21	12.45	12.35	12.45	12.45	sale
January	6	12.43	12.38	12.43	12.43	sale
February	6	12.45	12.40	12.42	12.45	nom
March	6	12.45	12.40	12.42	12.45	nom
April	31	12.46	12.35	12.43	12.43	sale
May	31	12.46	12.35	12.43	12.43	sale
June	26	12.47	12.36	12.44	12.44	nom
July	26	12.47	12.36	12.44	12.44	nom

Sales 90 contracts.

WEDNESDAY, NOVEMBER 19, 1941

December	25	12.66	12.46	12.48	12.55	12.55
January	3	12.60	12.58	12.60	12.60	sale
February	32	12.64	12.47	12.60	12.60	nom
March	32	12.64	12.47	12.60	12.60	12.53
April	37	12.64	12.51	12.51	12.53	nom
May	37	12.64	12.51	12.51	12.53	nom
June	19	12.62	12.52	12.51	12.53	nom
July	19	12.62	12.52	12.51	12.53	nom

Sales 116 contracts.

THURSDAY, NOVEMBER 20, 1941

(Closed—holiday.)

(See page 30 for later markets.)

TO MAKE DRY SAUSAGE

There are 42 dry sausage formulas in "Sausage and Meat Specialties."

COTTONSEED PRODUCTS

Cottonseed received at U. S. mills in three months ended October 31, totaled 2,409,039 tons against 2,131,122 tons for the 1940-41 period. Cottonseed crushed from August 1, to October 31, 1941 totaled 1,196,068 tons against 1,130,993 tons in the 1940 season. Total amount at mills on October 31 was 1,343,500 tons compared with 1,039,636 tons in processors' hands on the corresponding date in 1940.

Cottonseed products manufactured, shipped and on hand, as reported by the United States Department of Commerce:

Aug. 1, 1941 to Oct. 31, 1941 Aug. 1, 1940 to Oct. 31, 1940

CRUDE OIL:

Produced, lbs.	371,816,000	359,042,000
Shipped out, lbs.	318,441,000	274,842,000
On hand, lbs., Oct. 31	133,228,000	148,885,000

REFINED OIL:

Produced, lbs.	240,123,000	215,097,000
On hand, lbs., Oct. 31	208,544,000	355,118,000

CAKE AND MEAL:

Produced tons	521,936,000	504,162,000
Shipped out, tons.	394,565,000	453,894,000
On hand, tons, Oct. 31	261,815,000	129,769,000

*Includes 59,467,000 lbs. held by refining and manufacturing establishments and 32,780,000 lbs. in transit to refiners and consumers August 1, 1941 and Oct. 31, 1941, respectively.

**Includes 11,576,000 lbs. held by refiners, brokers, agents and warehousemen at places other than refineries and manufacturing establishments and 8,288,000 lbs. in transit to manufacturers of shortening, oleomargarine, soap, etc. August 1, 1941, and Oct. 31, 1941, respectively.

**Produced from 255,192,000 lbs. of crude oil.

How to analyze foods How to interpret your findings



JUST PUBLISHED FOOD ANALYSIS

By A. G. Woodman

COVERS LATEST METHODS FOR ANALYZING:

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cocoa and Chocolate
- Spices
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whiskey

Mass. Institute of Technology

4th ed., 607 pp., illus., \$4.00

This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

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Quit hunting for trouble with broken, rotted, crumbling floors. Make your plant floors safe with Cleve-O-Cement. Cleve-O-Cement is a special floor patching material (not asphalt) that dries hard as flint overnight and stronger in 24 hours than ordinary cement in 28 days. Unaffected by freezing temperatures or moisture. Won't crumble, crack or dust, slip-proof, non-porous, water-proof and resists lactic acid. Write for FREE Test Offer.

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CLEVE-O-CEMENT

HIDES AND SKINS

Three packers moved equivalent of about week's production of hides at ceiling prices—South American market $\frac{1}{2}$ c higher—Demand continues strong for hides and all skins.

Chicago

PACKER HIDES.—Despite the short week occasioned by the holiday interruption, three packers are credited with moving quietly a quantity of hides about equal to their week's production, with full ceiling prices paid for all descriptions.

There has been no slackening of the demand so far, and anything that is being offered is still salable at maximum price levels. An indication of the condition of the market was an advance of about a half-cent in the South American market, although this is partly due to the better seasonal quality of hides now coming on that market and the consequent switching of specialty leather tanner buyers to the South American market.

Shoe production during October reached an unprecedented level, exceeding the production for any previous month, according to the early estimate of the Tanners' Council. October production is estimated at about 48,000,000

pairs, or 29.6 per cent more than during Oct. 1940. Production for the first ten months of 1941 was estimated at 422,705,000 pairs, or an increase of 23.6 per cent over the comparable total of 341,994,000 pairs for same period in 1940. The belief was expressed that the high rate of activity in October represented anticipatory buying to a greater extent than usual at this time of year. As analyses of retail sales do not disclose any trend comparable with production increase, the inference is drawn that shoe inventories have increased, and some concern is expressed regarding future production schedules when the present backlog of orders has been reduced.

Certificated stocks in Exchange warehouses on Nov. 14th totaled 145,907 hides, plus 2,538 pending certification. Open contracts in futures at close of business Nov. 17th totaled 273 lots.

OUTSIDE SMALL PACKER.—Demand continues active for outside small packer all-weights and offerings are readily salable at ceiling price of $15\frac{1}{2}$ c, selected, trimmed, for natives, with brands at $14\frac{1}{2}$ c, f.o.b. shipping points; untrimmed hides quotable at a cent less.

PACIFIC COAST.—The Coast market is thought to be fairly well sold up to end of Oct., with last trading at ceil-

ing price of $13\frac{1}{2}$ c, flat, trimmed, for steers and cows, f.o.b. shipping points, and this market will probably continue quiet until Nov. production is known.

FOREIGN WET SALTED HIDES.

There was trading early this week in the South American market on a fair scale, with prices paid showing advances of about a half-cent. This, of course, is off-set partly by improved seasonal quality in the southern hemisphere. A total of 16,000 Argentine frigorifico standard steers sold at 110 pesos, equal to about $16\frac{1}{2}$ c, c.i.f. New York, as against $16\frac{1}{2}$ c @ $16\frac{1}{2}$ c paid previous week. One lot of 6,000 reject heavy steers sold at a price equal to $16\frac{1}{2}$ c, also about $\frac{1}{2}$ c up; 3,000 reject light steers sold equal to $17\frac{1}{2}$ c, or a cent over last reported sale of this selection couple weeks back.

COUNTRY HIDES.—Offerings of country hides are still comparatively limited. Country slaughter has not shown the expected increase as yet, due to the mild weather so far this season, but the country kill will pick up with the advent of cold weather. Quite a bit of trading is being done on an all-weight basis, according to reports in the trade, due to the difficulty in buying all-weights at full ceiling price and grading them into tanner descriptions with the present narrow spread in prices. Untrimmed all-weights are quotable at ceiling price of 14c, flat, f.o.b. shipping points, with anything except heavy average stock salable this basis. Bid of 13c is reported for heavy steers and

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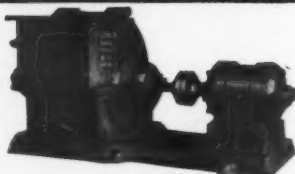
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Exclusive MANUFACTURERS

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STEDMAN 2-STAGE GRINDERS
FOR CRACKLINGS, BONES, DRIED BLOOD
TANKAGE and OTHER BY-PRODUCTS

Grind cracklings, tankage, bones etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.



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Supreme
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World's Tallest Hotel
Offers You Everything
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CHICAGO

cows, flat, trimmed, with 13½¢ asked on cows alone. Trimmed buff weights last reported sold at 14½¢, flat, although 14¼¢@15¢ has been asked. Trimmed extremes are quotable at ceiling of 15¢, flat, or 15½¢ selected, but scarce. Bulls are quotable at 9¢, last paid, flat, trimmed. A car of glues sold at 11½¢, flat, for trimmed and untrimmed, or ¼¢ up. All-weight branded hides are quoted 13¢ flat last paid to 13½¢ asked.

CALFSKINS.—Packers are generally sold up to end of Oct. on calfskins, with last trading at ceiling prices of 27¢ for heavies and 23½¢ for lights under 9½ lb., and demand continues to exceed the supply.

While no trading is being reported in the city market, collectors admit moving calfskins as fast as accumulated at full ceiling prices, 20½¢ for 8/10 lb. and 23¢ for 10/15 lb.; outside cities are readily salable same basis. Country calfskins are quotable at maximum of 16¢ flat for 10 lb. and down and 18¢ flat for 10/15 lb., f.o.b. shipping point, but offerings are scarce. Chicago city light calf and deacons are wanted at \$1.43, selected.

KIPSKINS.—Packer kipskins are salable at ceiling levels, native kips 15-30 lb. at 20¢, and brands at 17½¢, but the market is sold up closely to end of Oct. and Nov. production has not yet been offered.

Production of city kipskins increases at this season and undoubtedly there is

trading going on as skins accumulate, although nothing is being definitely confirmed beyond the fact that maximum prices are obtainable, or 18¢ for 15-30 lb. native kips and 17¢ for brands. Country kips, 15-30 lb., if offered, could be sold at 16¢, flat, f.o.b. shipping point.

Packer regular slunks are quotable at \$1.10 flat, and hairless at 55¢, the maximum prices.

HORSEHIDES.—The market leans toward the firm side on horsehides, with top prices of range said to be closer to market for actual trading purposes. City renderers, with manes and tails, are quoted \$6.75@6.90, selected, f.o.b. nearby sections; trimmed renderers range \$6.40@6.65, del'd Chgo.; mixed city and country lots \$5.80@6.00, Chgo., according to quality.

SHEEPSKINS.—The market is called firm on packer shearlings, at \$1.80@1.85 for No. 1's, \$1.30@1.35 for No. 2's, and 85@90¢ for No. 3's, with a good outlet for present light production. Pickled skins are firmly held at \$8.00 per doz., with a fair inquiry, and one house reports moving a car at this figure. The market on mid-west packer Nov. lamb pelts is usually quoted around \$3.20@3.30 per cwt. live weight basis, with sales said to have been made around that level recently, and one bid a shade less declined. Native lambs quoted around \$2.75@2.85 per cwt. live weight basis, based on present wool yield. Outside small packer pelts range around \$2.25@2.50 each on a per piece basis,

with price depending upon quality.

New York

PACKER HIDES.—There has been some quiet trading by New York packers at ceiling prices, native steers 15½¢, butt brands 14½¢, Colorados 14¢, cows 15½¢ and bulls 12¢; part of Nov. production has moved this basis, with a good demand for anything offered.

CALFSKINS.—The market shows no signs of easing on calfskins and both packers and collectors are obtaining maximum prices for skins, moving them quietly as available. Collector 3-4's are salable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 15, 1941, were 4,908,000 lbs.; previous week 5,788,000 lbs.; same week last year 3,886,000 lbs.; Jan. 1 to date, 224,359,000 lbs.; same period last year, 214,652,000 lbs.

Shipments of hides from Chicago for week ended November 15, 1941, were 4,623,000 lbs.; previous week 5,078,000 lbs.; same week last year 3,495,000 lbs.; Jan. 1 to date, 252,502,000 lbs.; same period last year, 244,429,000 lbs.

TOM TUFEDGE SAYS:

Packers who use Tufedge have something EXTRA to be thankful for. How about you?



Tufedge
BEEF CLOTHING
LOOK FOR THE BLUE STRIPE
"The Successor to Wasteful, Old-Fashioned Shrouds"
THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO

SAVE MONEY WITH NIAGARA EQUIPMENT
FOR PACKING PLANT COLD STORAGE
NIAGARA Air Conditioning Fan Coolers are superior for all food storage and processing. Niagara "No Frost" is an improved, cost-saving method of preventing ice formation on cooler coils—saves loss of time—no defrosting—no corrosion hazard—avoids maintenance troubles and saves 25% in size and capacity of cooling equipment. Representatives in principal cities. Address inquiries to
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R & M DRESSING FLOOR HOIST



WRITE FOR SPECIAL PACKERS' FOLDER!

Send now for free copy of Folder AB 900 for complete details on R & M paunch, knocking pen, dressing floor and standard duty hoists.



Step up meat-moving in your plant and keep handling costs down with this new R & M heavy-duty dressing floor hoist, designed especially for packers. It's available in 1200- or 2000-lb. capacities with choice of speeds, pendent-rope or push-button control. It's fast, handy, powerful... built for years of service with economy. "Take it up" with R & M today.

ROBBINS & MYERS, INC.
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POLISH STYLE HAMS

Canned hams in the Polish style are now being made in America under the supervision of Delegation of Meat Packers of Poland. This group also handled the distribution of imported Polish hams in America before the war.

The famous flavor and aroma of Polish ham is said to have been recapitulated by Polish experts in the United States. These men, thoroughly familiar with curing, cooking and workmanship as practiced in Poland, have been able to adapt their methods to American hogs, although the factors of feed, climate and water are somewhat different in this country. Hams are carefully selected to obtain raw material resembling the type used in Poland.

NEW YORK HIDE FUTURES

Closing Prices

Monday, Nov. 17.—Dec. 14.93 b; Mar. 14.83@14.93; June 14.78 b; Sept. 14.78 b; 33 lots; 8 higher.

Tuesday, Nov. 18.—Dec. 14.87@14.93; Mar. 14.80@14.86; June 14.75 b; Sept. 14.75 b; 10 lots; 3@6 lower.

Wednesday, Nov. 19.—Dec. 14.95@14.97; Mar. 14.85@14.89; June 14.80 b; Sept. 14.95@14.97; 4 lots; 5@8 higher.

Thursday, Nov. 20.—Holiday.

Friday, Nov. 14.—Dec. 14.82@14.95; Mar. 14.85@14.88; June 14.85b; Sept. 14.80b; 51 lots; 3 lower to 5 higher.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard futures made fair gains on strength in hog market. Cash trade was quiet. Chicago hog market was strong to 10c higher, with top hogs quoted at \$10.45. The trading on green meats was of moderate volume and light offerings available in most items lent a fairly steady and firm appearance to the market. Buyers, on the other hand, were not inclined to reach for product and some showed a disposition to await news of next week's run of hogs.

Cottonseed Oil

Valley and Southeast crude were quoted at 11½c bid; Texas, 11c paid at common points; Dallas, 11½c bid.

Quotations on New York bleachable cottonseed oil, Friday close, were: Dec. 12.51 sale; Jan. 12.49@12.55; Mar. 12.53 sale; May 12.15@12.52 sales; July 12.52 sale; 73 lots.

MAKING FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Nov. 21, 1941:

PACKER HIDES			
	Week ended Nov. 21	Prev. week	Cor. week, 1940
Hvy. nat. str.	@15¼	@15¼	@14
Hvy. Tex. str.	@14¼	@14¼	@13¼
Hvy. butt brnd'd			
str.	@14¼	@14¼	@13¼
Hvy. Col. str.	@14	@14	@13
Ex-light Tex.			
str.	@15	@15	@13½
Brnd'd cows	@14¼	@14¼	@13
Hvy. nat. cows	@15¼	@15¼	@12
Lt. nat. cows	@15¼	@15¼	@14
Nat. bulls	@12	@12	@9¼
Brnd'd bulls	@11	@11	@8¼
Calfskins	20½@27	23½@27	23½@28½
Kips, nat.	@20	@20	@25
Kips, brnd'd	@17¼	@17¼	18¼@19
Slunks, reg.	@1.10	@1.10	@80
Slunks, hrls.	@55	@55	55 @60

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wis.	@15¼	@15¼	12¼@13
Branded	@14¼	@14¼	12 @12¼
Nat. bulls	@12	@12	8 @8¼
Brnd'd bulls	@11	@11	7½@8
Calfskins	20½@23	20½@23	20 @24¼
Kips	@18	@18	@20
Slunks, reg.	@1.10	@1.10	@75
Slunks, hrls.	@55	@55	@50

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@13	12¼@13	@8¼
Hvy. cows	@13	@13	@8¼
Butts	@15	14¼@14¾	11¼@12
Extremes	@15	@15	13 @13¼
Bulls	@9	8¼@9	@7
Calfskins	@16	16 @18	@16¼
Kipskins	@16	@16	@15
Horsehides	5.80@6.90	5.75@6.80	5.25@6.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. abearls.	1.80@1.85	1.80@1.85	1.80@1.85
Dry pelts	24 @24¼	24 @25	21¼@22¼

TONER-UPPERS

BY MAC
(THE MEAT MAN)



MAPLEINE BOOSTS SALES— TRY IT IN YOUR FORMULAS

Many manufacturers have found Mapleine improves the flavor and sales of their pork specialties. There's only one way to find out what it will do for yours—that's to try it. Let us send you a try-out bottle of Mapleine and tested formulas. They're free.

BRINGS OUT FLAVOR. Mapleine improves ham, bacon, pork products of all kinds by accenting the flavor of the meat. In sausages and loaves, it blends with spices perfectly.

FREE MEASURING GLASS. Whether you now use Mapleine or not—send for a free handy glass measure. It's yours for the asking. It's been proved-in-use by many packers. Just write Crescent Manufacturing Company, Seattle, Washington.

FREE FORMULAS. 14 profit-making formulas, plus free try-out bottle of Mapleine. Crescent Manufacturing Co., 662 Dearborn Street, Seattle, Wash.

MAPLEINE

Imitation Maple Flavor
BRINGS OUT NATURAL FLAVOR OF MEATS

For Finer Tasting Sausage try **NATURAL** Casings

MAX SALZMAN, INC.

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Cleaners of Hog and Sheep Casings

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Bellies, Green and S. P.
D. S. Bellies, Clear and Rib
D. S. Fat Backs
D. S. Rough Ribs
Other D. S. Meats
Export Cuts
Fresh Pork Cuts
Barrelled Pork and Beef

LARD

Cash	Neutral
Refined	Futures

SAUSAGE MATERIALS

Pork Trimmings
Boneless Beef
Dressed Beef for Boning
Pork and Beef Offal
Beef Ham Sets

TALLOW AND GREASE
OLEO OIL AND STEARINE
COTTONSEED OIL
HIDES AND CALFSKINS
FERTILIZER MATERIALS
MARKET STATISTICS

Hog Markets
Provision Stocks
Export Shipments
Domestic Shipments

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Subscribers to THE NATIONAL PROVISIONER DAILY MARKET SERVICE neither sell nor buy by "rule of thumb" methods. Theirs are no "hit or miss" transactions. They KNOW THE MARKET and sell or buy accordingly.

If you save only $\frac{1}{4}$ c per lb. by KNOWING the market you save \$75 on a car of product.

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And the same thing is true of the seller. If he KNOWS the market and he gets the market price he may get as much as \$300 per car additional in a difference of only 1c per lb. If he is not informed he can just as easily lose that much.

THE NATIONAL PROVISIONER DAILY MARKET SERVICE coming to you every full trading day of the week will pay for itself many times over.

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THE NATIONAL
Provisioner

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407 SOUTH DEARBORN STREET

CHICAGO, ILLINOIS

Blood Drying Method

(Continued from page 10.)

own digester tankage is not screened to remove the jaw bones, as the bone is ground in with the other material later.

On removal from the drier the blood



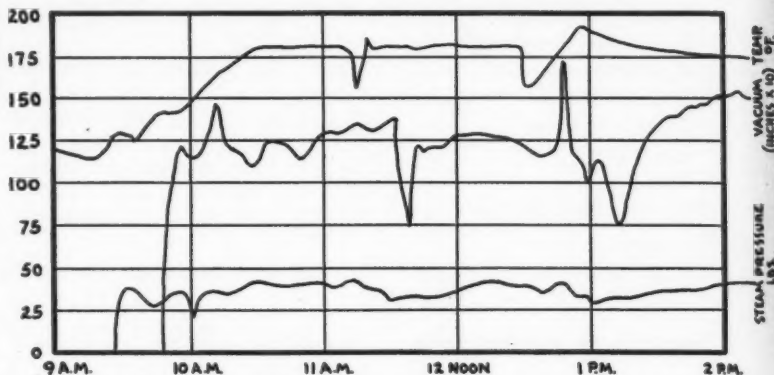
LOOKING INTO DOME

Vacuum line comes in through port at left (cover removed) and blood through port at right. Vacuum line opening shows some of flyover of semi-dried blood which must be cleaned out periodically under present setup. In new drier blood is brought in some distance from vacuum line.

is spread out upon the floor and allowed to cool; if it is to be sold as blood meal it is screened and packed in three or four-ply paper bags. These make an attractive package, both from the stand-

point of ease of handling and preservation of the material.

A typical report on blood operations for one week during the summer of 1940 shows a yield of 12,800 lb. of dried blood from 1,813 cattle. The average yield per head was 7.60 lbs. and the average daily yield per head ran from 6.10 lbs. to 8.10 lbs. Total live weight of slaughter was 1,892,820 lbs. and the yield of blood per 1,000 lbs. live weight was 7.00 lbs. These yields were very similar to those obtained in preceding and following weeks. A section from a chart showing drier temperature, vacuum and steam pressure for five hours during a typical day's drying is shown below.



FIVE-HOUR TEMPERATURE, VACUUM AND STEAM RECORD

FLASHES ON SUPPLIERS

CONTINENTAL CAN CO.—Promotion of Clarence W. Smith to assistant local sales manager of the Baltimore packers' can sales territory has been announced by F. Gladden Searle, vice president in charge of sales and advertising of the Continental Can Co. Mr. Smith started in the research department of the company in 1926 and has been at Baltimore since 1933.

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.



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is at your service

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MEAT LOAVES and
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You can depend on STANGE'S Cream of Spice Seasoning for uniformity of blend, seasoning power and strength. C. O. S. gives your products a new, distinctive flavor appeal with a new sales punch! Act now to take the guesswork out of seasoning by sending for your liberal working samples of C. O. S. . . . one batch will convince you!

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Designed for continuous operation at maximum capacity, the STANDARD HOG fulfills the most exacting demands of the processing industry. The only maintenance adjustment necessary is that of the cylinder knives, which lap by each other so as to present an uninterrupted cutting edge. Send for Bulletin No. 600.

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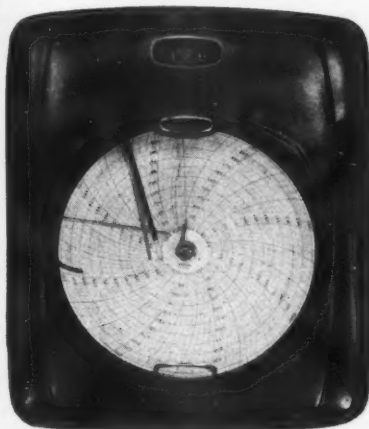
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Istanbul

NEW EQUIPMENT *and Supplies*

STABILOG CONTROLLER

Keeping pace with modern design, the Foxboro Co., manufacturers of control instruments, has redesigned its Stabilog controller for providing full propor-



tional control with automatic reset of the control point. In introducing the new Model 30 Stabilog controller, the company emphasizes that the new features are principally refinements for better appearance and closer control, but do not depart from the tested principles embodied in the original model of the controller.

Model 30 appears in the new universal rectangular case, combining practical convenience with attractive appearance. When panel-mounted, the instrument extends only $\frac{1}{4}$ -in. from the panel surface. The door is recessed; hinges and hasp are flush with the door surface. A dual pressure indicator, replacing the customary two small gauges, is easily seen through a rectangular opening in the door. Interior illumination can be provided when desired.

All operating adjustments are made from the front of the case, the adjusting mechanisms for change of control point, throttling range, and reset resistance being immediately accessible when the door is opened. The entire operating mechanism is protected and

concealed behind a removable plate. Unit construction simplifies replacement of the measuring system, changing the type of control, or any other major servicing or maintenance work on the mechanism that may be found necessary.

Operating features described in connection with the instrument's three functions are said to include uniform pneumatic proportional action, adjusted to the smallest value that will result in stabilization following a disturbance of process conditions. The reset function acts simultaneously with the proportional function, establishing stabilization at the desired point of control. The third function provides a temporary additional correction, determined by the rate of change in any disturbance of conditions. If the rate of change is fast the additional correction is large; if the rate of change is slow the additional correction is negligible. The operation of this third function is entirely automatic, being governed by the proportional and reset adjustments of the instrument.

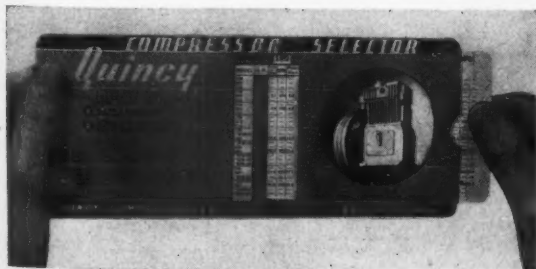
NEW COMPRESSOR SELECTOR

A new and revolutionary air compressor selector has been announced by the Quincy Compressor Co., Quincy, Ill. The selector was especially designed to aid in selecting the correct size and type of compressor for a specific job in one simple setting.

Operated the same as a slide rule, one setting of the scale shows correct compressor model number, free air delivery, r.p.m., piston displacement and motor horsepower required. It also includes figures for making allowances for loss in free air delivery at high altitudes. Tests are said to have proved that the selector is extremely accurate for both air- and water-cooled compressor applications requiring up to 80 cu. ft. displacement. Pressures covered by the scale range from 30 to 250 lbs.

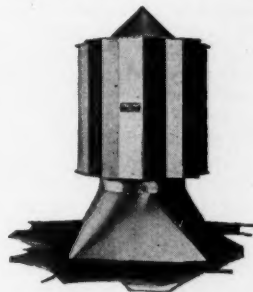
This is the first time, according to the company, that a selector of this type has ever been developed. Its application in the solution of compressor problems is said to be simplifying the work of purchasing agents, engineers, architects and salesmen in selecting the right size and type of air compressor for specific applications.

OPERATES AS
SLIDE RULE



ROOF VENTILATOR

A new principle in roof ventilator design is now being offered to meat packers and sausage manufacturers by G. C. Breidert Co., Los Angeles, Calif.



Feature of this new type of ventilator, known as the Breidert Air-X-Hauster, is a series of V-shaped faces said to create a positive syphon at the vertical opening.

This syphonic action is caused by the wind being deflected away and across the openings. Regardless of wind direction, it is said to be impossible for the action to be reversed. If the wind should strike directly into the openings, another set of baffles inside the ventilator repeats the syphon action, preventing any down drafts.

All types of Breidert Air-X-Hausters may be equipped with exhaust fans where heavy vapors are to be lifted or unusually large quantities of air are to be moved. Full gravity capacity is assured when fan is not in operation.

VERTICAL POWER PUMP

A new high pressure vertical triplex power pump for pressures up to 9,800 lbs. and capacities up to 51 g.p.m. has been announced by Worthington Pump and Machinery Corp. This pump is of the vertical triplex single acting plunger type and is claimed to be particularly suited to applications where small capacities and high pressures are required, as for hydraulic presses.

The pumping unit is very compact and has high efficiency, according to the manufacturer. One of the important features of its construction is that its plungers are outboard and there is a dry joint between the liquid cylinder and power frame. This is said to eliminate the possibility of leakage of the liquid being pumped into the crankcase, effectively preventing contamination of lubricating oil. The pump has no gears and is especially designed for use with built-in gear head motors, although adaptable for V-belt drive.

Hormel Net Reduced, Dollar Volume Gains

GEORGE A. HORMEL & COMPANY, Austin, Minn., reported a consolidated net profit in its fiftieth fiscal year, ended October 25, 1941, of \$1,192,669.74, equal after preferred dividends, to \$2.37 a share on 465,000 shares of common stock. In the preceding year profit was \$1,600,678, equal after preferred dividends, to \$3.19 a share on common stock.

The total sales of product for the year amounted to 490,429,228 pounds, which was an increase of 18,056,481 pounds, or about 3.8 per cent, over a year ago. In dollars, net sales amounted to \$74,598,633.14, an increase of \$12,345,673.75, or about 19.8 per cent over last year.

Jay C. Hormel, president, said that a year ago, annual hog slaughter was the largest for any year in the company's history. This past year it was again increased, by 5.2 per cent, to a new all-time high of 1,207,886 head. The tonnage of sheep, calves and cattle was approximately the same as the year previous.

The net worth of the company now stands at \$12,189,941.76. Net current assets are \$6,612,428.53. The ratio of current assets to current liabilities is 3.54 to 1.

SUMMARY OF INCOME AND SURPLUS			
Net Sales	\$74,598,633.44		
Deduct:			
Cost of products sold; selling, administrative and general expenses, exclusive of depreciation and taxes	\$71,890,329.94		
Provision for depreciation	575,817.71		
Interest paid	\$45,438.21		
Other charges ..	44,623.44	90,061.05	
		\$72,556,209.30	
Less other income, including discounts earned, etc.	71,775.00	72,484,433.70	
INCOME BEFORE TAXES \$ 2,114,199.44			
Taxes:			
Local taxes	\$ 260,867.10		
Payroll taxes	199,040.06		
Provision for federal and state taxes on income, less excess provision of \$10,627.46 for the preceding year	461,622.54		
		TOTAL TAXES	921,529.70
		NET INCOME	\$1,192,669.74
Dividends paid on preferred stock—\$6 per share			86,724.00
NET INCOME APPLICABLE TO COMMON STOCK \$ 1,105,945.74			
Dividends paid on common stock—\$2 per share			940,000.00
BALANCE OF NET INCOME TO SURPLUS \$ 165,945.74			
Surplus—balance at October 26, 1940	4,928,540.21		
			\$ 5,094,485.95
Deduct surplus applicable to 10,000 shares common stock purchased (at book value) for treasury			108,116.44
SURPLUS—October 25, 1941			\$ 4,896,369.51

The year end balance sheet showed \$9,215,610.31 in current assets, including \$1,062,964.02 cash, against \$2,603,181.78 in current liabilities.

CONSOLIDATED BALANCE SHEET ASSETS

CURRENT			
Cash			\$ 1,062,964.02
Accounts receivable — less reserve of \$100,000			3,222,237.06
Inventories: Products— priced at year-end market or accumu- lated cost, whichever is lower	\$4,055,220.79		
Livestock and supplies —at cost or market	875,188.44	4,930,409.23	
TOTAL CURRENT ASSETS			\$ 9,215,610.31
INVESTMENTS AND OTHER ASSETS			
Properties not used in operations, at cost less reserves for de- preciation & reserves for revaluation	\$ 39,311.99		
Securities, notes, ac- counts, etc., less reserve	34,943.74		
Notes, accounts and stock purchase ac- counts receivable from employes	13,107.24	87,362.97	
PROPERTY, PLANT AND EQUIPMENT			
Land—at cost	\$ 151,653.28		
Buildings, machinery, equipment, etc.—at cost less reserves for depreciation of \$3,465,200.05	5,377,748.15		
	\$5,529,401.43		
Less reserve for reval- uation of certain branch plants and feeder farms	73,990.54	5,455,410.89	
PREPAID			
Supplies inventories, prepaid insurance, etc.		267,078.58	
		\$15,025,462.75	
LIABILITIES			
CURRENT			
Note payable at bank —paid Oct. 27, 1941		\$ 100,000.00	
Accounts payable not due, including pay- rolls, employes' bo- nuses and other ac- crued expenses		\$ 1,516,839.08	
Dividends—payable No- vember 15, 1941....		254,181.00	
Taxes—local, social se- curity and federal capital stock taxes and provision for federal and state taxes on income—es- timated		732,161.70	
TOTAL CURRENT LIABILITIES			\$ 2,603,181.78
RESERVE—for contin- gencies, less \$112,978- 54 appropriated res- erves for revaluation of properties—contra..		216,570.62	
MINORITY INTEREST			
—in capital stock and surplus of subsidiary		15,768.69	
CAPITAL STOCK AND SURPLUS			
Preferred stock, cumu- lative, par value \$100 Authorized 48,935 shares			
Issued—Class A, 6% (callable at \$105) 14,554 shares, in- cluding 100 shares in treasury	\$ 1,455,400.00		
Common stock, no par value: Authorized 500,000 shares			
Issued 493,944 shares, including 28,944 shares in treasury..	5,758,172.25		
Surplus	4,936,369.51		
	\$12,500,526.02		
CAPITAL STOCK AND SURPLUS			12,189,941.76
			\$15,025,462.75
Contingent liabilities—\$5,980.08			

OUTDOORS IN OCTOBER.—Meat educational billboards (1,302 of them) went up in 137 cities October 15 to tell consumers in all income groups about the nutritional and thrift values of meat.

Packer and the Chemist

(Continued from page 12.)

utive duties. The industry would benefit in many cases if technically trained men were admitted to their proper place in management.

The meat packing industry is made up of many units in a wide range of size. It includes slaughterers, non-slaughterers, small processors and sausage manufacturers. The size and function of the individual company have much to do with the use it can make of the chemist and bacteriologist.

According to figures prepared by the Packers and Stock Yards Administration, there are 815 companies subject to the act. Of these, 12 have annual sales volume varying from about \$25,000,000 to nearly \$800,000,000. A second group of 22 companies includes those with annual net sales running between \$10,000,000 and \$17,000,000. Ninety-seven companies in a third group have annual sales ranging from \$1,500,000 to \$5,000,000. The fourth group of 684 companies includes those which do an annual business of \$1,000,000 or less.

Situation Among Packers

If all other meat packers and sausage manufacturers doing a wholesale business were included in the above classification, the total number would exceed 2,000. Most of the firms added to the list would be in the group doing less than \$1,000,000 worth of business each year.

The 12 packing companies which do an annual business of \$25,000,000 or more each year are now staffed with chemists and bacteriologists, or someone capable of performing both functions. The larger units in this group have extensive laboratories and many employees who are trained as chemists, bacteriologists or chemical engineers.

The second group of 22 packers includes many companies which do not employ such trained men, or do not utilize them in an adequate manner. The third group is still an almost virgin field for both types of trained personnel. Here are more than 100 meat packing companies which, in the writer's opinion, would profit from the services of men of this type.

There is some difference of opinion on this point. An official with much experience in packinghouse operations recently stated that he thought a company doing \$25,000,000 worth of business annually was about on the borderline between the class of packers needing a well-equipped, full-time laboratory and the class which would find it more profitable to have some at least of its chemical and bacteriological work done by outside laboratories.

As for the large number of companies doing an annual business of \$1,000,000 or less, many will doubt that they would be justified in maintaining a laboratory with a chemist-bacteriologist in charge. The next article will attempt to answer the questions raised in the last two paragraphs.

Packaging Situation

(Continued from page 14.)

reached serious proportions. A policy of ordering further ahead is being followed in order to meet the situation, he said, giving the paper manufacturers time to adjust their production lines.

In the opinion of this packaging authority, any restrictions which may be placed on packer packages will be more likely to handicap brand selling rather than to disturb consumer convenience. This means that preliminary curtailment of packaging would probably have to do mainly with removal of non-functional packaging features which have been developed to give packages individuality and brand appeal. Protection of product would be the last packaging function to suffer, he said.

The advertising manager of a well-known Chicago plant specializing in pork products said that parchment deliveries were getting slower and that no satisfactory substitute for this material had yet been found. Corrugated and chipboard boxes are also becoming more difficult to obtain, according to this advertising executive, although he believes that the meat industry has not yet begun to feel the real pinch on packaging materials.

His company has placed a charge on the wrapping of smoked meats as one answer to curtailed supplies. Advocating simplification of packages and elim-

ination of marginal types for the duration, this advertising manager believes that the industry could accomplish much toward overcoming its own packaging difficulties if one or more companies would "start the ball rolling" toward adoption of an industry-wide program.

Another national packer claimed that a saving of as high as 20 per cent on chipboard can be accomplished on some cartons through adoption of glued cartons requiring no overlapping sections to hold them in shape. This company is also reducing paper thicknesses and cutting out duplication in packages and wraps wherever possible.

Several packaging men expressed the view that the new BAI labeling program, going into effect just as the growing defense effort begins to create shortages and delays in the packaging field, was very unfortunately timed. They feel that, while worthy in its ultimate purpose, the BAI program has led to waste of large amounts of paper which could ill be spared.

POUNDING AWAY at the reducing story of meat is *Vogue*, ultra-ultra fashion magazine . . . five pages on how to slim and stay that way. Many top-flight magazines—*Harpers' Bazaar*, *Good Housekeeping*, and even some of the "love pulps" are following the eat-meat-and-keep-up-your-strength-while-getting-thin theme.

Canada Exporting 80 Per Cent of Weekly Hog Kill

MONTREAL.—Ninety per cent of the weekly kill of hogs at inspected plants in Western Canada now is required for export to Great Britain, according to officials of the marketing service, Dominion Department of Agriculture. This figure compares with the exportation of 80 per cent of the weekly kill at inspected plants in all Canada and with 70 per cent of the weekly kill at such plants in the East.

Marketing service officials say the reason why the percentage earmarked for export from Western Canada is higher than from the East is because the number of hogs required to fill the domestic quota in the three prairie provinces is much lower than in the East. At present, domestic consumption is curtailed by the Bacon Board to 75 per cent of consumption in 1940.

The high percentage of western hogs required for export has brought about serious problems concerning quality and weight. Exporting packers are required to make available for export all hogs slaughtered above the domestic quota, but they must be of the quality and weights stipulated for export. Sows and stags are deducted from the weekly kill—roughly 5 per cent. Another 10 per cent of the hogs fall in the lower grades—extra heavy, light grade, C's and D's. Bruising is also a factor.

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ESTABLISHED 1842

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BUENOS AIRES

CHICAGO
AUSTRALIA

LONDON
WELLINGTON

LIVESTOCK MARKETS *Weekly Review*

LAMB FEEDING SITUATION

Developments in the lamb feeding situation during October indicate that about as many lambs will be fed during the 1941-42 feeding season as were fed during the 1940-41 season, according to the U. S. Department of Agriculture. There will be a considerable variation among states and regions in changes from last year, however. Present indications are that lamb feeding will be on a smaller scale than last year in all Corn Belt states east of the Mississippi, Minnesota and Iowa, but will be increased in Missouri and states west of the Missouri river. Number fed in the 11 western states may not be greatly different from last year, with a rather sharp increase in Colorado offsetting decreases in other states.

Although numbers fed during the 1941-42 season may be little different from a year earlier, the number remaining in feed lots on January 1 may be larger. Persistent wet weather in most states from Illinois westward has been unfavorable for fattening.

Shipments of feeder lambs into Corn Belt states in October were rather heavy, exceeding movement in October of last year. Shipments inspected at public stockyards in October were 14 per cent larger this year and 19 per cent above the five-year, 1936-40, average. For the four months, July through October, such shipments were 3 per cent larger than last year and 17 per cent above the five-year average.

4-H CLUB BEEF SHOW

Approximately 350 entries have been received to date for the eighteenth annual showing of baby beefs by 4-H club boys and girls and students of vocational agriculture at St. Louis National Stock Yards, Ill., according to

H. D. Wright, manager of St. Louis Producers. This annual show and sale is sponsored each year by the extension departments of the state universities, St. Louis and East Louis chambers of commerce and the St. Louis livestock marketing cooperative.

Prize distribution plan provides that when the grand champion sells for over 25c per lb., 50 per cent of the amount above this price is distributed among other exhibitors; and 50 per cent of the additional amount over 20c paid for other calves is also divided.

SEPTEMBER CATTLE IMPORTS

Imports of cattle and calves into the United States during September amounted to 31,795 head compared with 38,214 head in August and 27,469 head in September, 1940.

Mexican shipments in all classes totaled 13,316 head compared with 9,944 head in August and 9,443 head in September, 1940, an increase of about 34 per cent. Stocker and feeder cattle shipments from Mexico totaled 12,272 head during September compared with 9,086 head in August and 8,910 head in September, 1940.

Shipments from Canada declined during September and totaled 18,479 head compared with 28,270 head in August and 18,026 head in September, 1940. Imports of heavy cattle from Canada totaled 12,817 head compared with 21,019 head in August and 12,302 head in September, 1940.

During the first three-quarters of 1941, 542,153 head of cattle and calves were imported by the United States compared with 463,960 head in 1940. Imports of all classes of cattle from Mexico have increased during 1941, while shipments from Canada have declined.

Imports for September and totals for

first nine months of 1941 and 1940:

	Sept., 1941	Sept., 1940	9 mos. 1941	9 mos. 1940
Canada—				
Over 700 lbs.....	12,817	12,302	95,751	87,716
200-700 lbs.....	696	1,264	5,743	6,730
Under 200 lbs.....	4,966	4,460	56,720	65,960
Total	18,479	18,026	158,214	160,306
Mexico—				
Over 700 lbs.....	177	82	41,163	30,539
200-700 lbs.....	12,272	8,910	304,851	241,333
Under 200 lbs.....	867	451	37,925	28,382
Total	13,316	9,443	383,939	300,254
700 lbs. and over:				
Canada	12,817	12,302	95,751	87,716
Mexico	177	82	41,163	30,539
Total	12,994	12,384	136,914	118,255
200-700 lbs.:				
Canada	696	1,264	5,743	6,730
Mexico	12,272	8,910	304,851	241,333
Total	12,968	10,174	310,594	248,063
Under 200 lbs.:				
Canada	4,966	4,460	56,720	65,960
Mexico	867	451	37,925	28,382
Total	5,833	4,911	94,645	97,342
Grand total	31,795	27,469	542,153	463,960

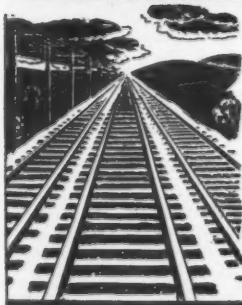
LIVESTOCK AT 67 MARKETS

October receipts, local kill, shipments at 67 markets:

CATTLE			
	Receipts	Local slaughter	Shipments
October, 1941.....	1,741,633	853,349	868,996
October, 1940.....	1,700,055	749,316	969,871
October 5-yr. av.....	1,669,369	784,964	861,222
10 mos. 1941.....	12,377,905	7,278,554	4,969,440
10 mos. 1940.....	11,645,757	6,444,404	5,078,908
CALVES			
October, 1941.....	711,755	355,999	326,967
October, 1940.....	726,529	361,087	364,337
October 5-yr. av.....	725,096	398,696	319,708
10 mos. 1941.....	4,990,483	2,987,070	1,912,250
10 mos. 1940.....	5,240,500	3,022,947	2,178,909
HOGS			
October, 1941.....	2,541,835	1,905,024	615,792
October, 1940.....	3,112,965	2,370,962	730,240
October 5-yr. av.....	2,469,285	1,799,998	660,570
10 mos. 1941.....	24,188,966	17,794,965	6,369,919
10 mos. 1940.....	27,174,416	19,748,426	7,351,961
SHEEP AND LAMBS			
October, 1941.....	2,838,081	1,017,639	1,820,070
October, 1940.....	2,737,135	1,084,722	1,668,729
October 5-yr. av.....	2,743,577	1,069,666	1,650,412
10 mos. 1941.....	19,280,219	9,645,555	9,587,862
10 mos. 1940.....	19,380,456	9,680,093	9,655,965

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NEW YORK LIVESTOCK

Livestock prices at Jersey City, November 19, 1941, as reported by the Agricultural Marketing Service:

CATTLE:

Steers	unquoted
Cows, medium	7.90@8.00
Cows, cutter and common	6.90@7.00
Cows, canners	4.30@4.50
Bulls, good	9.00@9.50
Bulls, medium	8.00@8.75
Bulls, cutter to common	6.00@7.50

CALVES:

Vealers, good and choice	\$14.00@15.00
Vealers, common and medium	9.00@11.50
Vealers, culls	7.00@8.50
Calves, good and choice	9.25@9.85
Calves, common and medium	8.00@8.25

HOGS:

Hogs, good and choice, 197-lb.	\$ 10.50
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LAMBS:

Lambs, good and choice	\$11.50@11.90
Lambs, common to medium	9.60@10.50

Receipts of salable livestock at Jersey City market for week ended Nov. 15:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	2,002	1,733	290	3,075
Total, with directs	8,328	11,206	22,204	50,134

Previous week:

Salable receipts	1,838	1,253	257	3,360
Total, with directs	7,369	10,570	24,767	45,626

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., November 20.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were little changed in spite of heavy receipts.

Hogs, good to choice:

160-180 lb.	\$ 9.00@ 9.95
180-200 lb.	9.75@10.05
200-270 lb.	9.90@10.20
270-300 lb.	9.75@10.20
300-330 lb.	9.85@10.10
330-360 lb.	9.55@ 9.95

Sows:

330 lbs. down	\$ 9.55@ 9.90
330-360 lb.	9.40@ 9.75
400-500 lb.	9.00@ 9.45

Receipts of hogs at Corn Belt markets for week ended Nov. 20, 1941:

	This week	Last week
Friday, Nov. 14	50,400	55,000
Saturday, Nov. 15	45,200	39,500
Monday, Nov. 17	58,200	44,800
Tuesday, Nov. 18	44,000	20,800
Wednesday, Nov. 19	49,000	9,600
Thursday, Nov. 20	Holiday	32,400

MORE GOOD BEEF

Beef steers sold at Chicago stock yards for slaughter during October, 1941, were of higher quality than a year earlier, though of about the same average weight as during October, 1940. Number of head and average weight:

	Oct. 1941	Sept. 1941	Oct. 1940
Number of Head			
Choice and prime	50,222	51,650	28,416
Good	35,008	40,429	34,836
Medium	6,874	5,727	10,290
Common	1,317	1,249	2,549
All grades	93,421	99,055	76,031
Per Cent of Total			
Choice and prime	53.8	52.1	37.4
Good	37.5	40.8	45.8
Medium	7.3	5.8	13.5
Common	1.4	1.3	3.3
Average Weight (lbs.)			
Choice and prime	1,179	1,183	1,119
Good	1,110	1,087	1,068
Medium	989	956	984
Common	880	880	858
All grades	1,135	1,118	1,069

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Wednesday, November 19, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:

120-140 lbs.	9.25@ 9.75	9.50@ 9.80	9.50@ 9.90	9.75@10.10	\$10.00@10.10
140-160 lbs.	9.50@10.10	9.75@10.30	9.75@10.15	10.00@10.45	10.00@10.20
160-180 lbs.	9.75@10.30	10.25@10.35	9.75@10.15	10.00@10.45	10.00@10.20
180-200 lbs.	10.05@10.30	10.30@10.40	10.00@10.25	10.25@10.50	10.10@10.20
200-220 lbs.	10.15@10.35	10.30@10.40	10.15@10.25	10.30@10.50	10.10@10.20
220-240 lbs.	10.20@10.40	10.30@10.40	10.15@10.25	10.30@10.50	10.10@10.20
240-270 lbs.	10.25@10.40	10.25@10.35	10.15@10.20	10.30@10.50	10.10@10.20
270-300 lbs.	10.25@10.40	10.10@10.30	10.15@10.20	10.25@10.50	10.10@10.20
300-330 lbs.	10.25@10.40	10.00@10.20	10.15 only	10.20@10.40	10.10@10.15
330-360 lbs.	10.20@10.30	9.95@10.10	10.10@10.15	10.15@10.30	9.90@10.10

Medium:

160-220 lbs.	9.50@10.15	9.60@10.20	9.50@10.10	9.85@10.40	9.90@10.10
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SOVS:

Good and choice:

270-300 lbs.	10.10@10.20	10.15@10.25	9.90@10.10	10.00@10.15	9.85@ 9.90
300-330 lbs.	10.05@10.15	10.00@10.25	9.90@10.00	9.90@10.10	9.85 only
330-360 lbs.	10.00@10.10	9.80@10.15	9.90@10.00	9.85@10.00	9.85 only

Good:

360-400 lbs.	9.90@10.05	9.60@ 9.90	9.85@ 9.90	9.75@ 9.90	9.80@ 9.85
400-450 lbs.	9.80@10.00	9.40@ 9.80	9.90@ 9.90	9.85@ 9.85	9.80@ 9.85
450-500 lbs.	9.65@ 9.90	9.50@ 9.70	9.75@ 9.90	9.60@ 9.75	9.70@ 9.80

Medium:

250-500 lbs.	9.25@ 9.85	9.00@ 9.75	9.40@ 9.80	9.40@10.00	9.50@ 9.75
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PIGS (Slaughter):

Med. & good, 90-120 lbs.	9.00@ 9.50	9.40@ 9.65			
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	12.50@13.00	11.75@12.75	11.75@12.40	11.50@12.75	11.50@12.50
900-1100 lbs.	12.25@13.00	11.50@12.75	11.50@12.40	11.50@12.75	11.50@12.50
1100-1300 lbs.	11.75@12.75	11.00@12.25	11.00@12.25	10.75@12.50	11.25@12.50
1300-1500 lbs.	11.25@12.00	10.75@11.50	10.75@11.65	10.50@11.50	11.00@12.00

STEERS, good:

750-900 lbs.	11.50@12.50	11.00@12.00	10.50@11.75	10.50@11.50	10.25@11.75
900-1100 lbs.	11.25@12.25	10.75@11.75	10.50@11.75	10.25@11.50	10.25@11.75
1100-1300 lbs.	11.00@12.25	10.25@11.50	10.25@11.50	10.25@11.50	10.00@11.25
1300-1500 lbs.	9.75@11.75	9.75@11.00	10.00@11.00	10.00@10.75	9.75@11.00

STEERS, medium:

750-1100 lbs.	9.75@11.25	9.25@10.75	9.00@10.50	8.75@10.50	9.00@10.50
1100-1300 lbs.	9.50@10.75	9.00@10.25	8.75@10.50	8.75@10.25	9.00@10.25

STEERS, common:

750-1100 lbs.	8.25@ 9.50	7.75@ 9.00	7.75@ 9.00	7.75@ 8.75	7.50@ 9.00
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	12.25@12.90	11.75@12.75	11.50@12.25	11.25@12.50	11.25@12.25
Good, 500-700 lbs.	11.25@12.25	10.50@11.75	10.50@11.50	9.75@11.25	10.25@11.25

HEIFERS:

Choice, 750-900 lbs.	12.25@12.75	11.75@12.50	11.35@12.00	11.25@12.50	10.75@12.00
Good, 750-900 lbs.	11.25@12.25	10.50@11.75	10.00@11.35	9.75@11.25	9.25@10.75
Medium, 500-900 lbs.	9.00@11.25	8.25@10.50	8.25@10.00	7.50@ 9.75	7.50@ 9.25
Common, 500-900 lbs.	6.75@ 9.00	6.75@ 8.25	6.75@ 8.25	6.50@ 7.50	6.50@ 7.50

COWS, all weights:

Good	7.75@ 8.50	7.25@ 8.00	7.50@ 8.00	7.25@ 8.25	7.50@ 8.00
Medium	7.00@ 7.75	6.50@ 7.25	6.50@ 7.50	6.50@ 7.25	6.75@ 7.50
Cutter and common	5.75@ 7.00	5.50@ 6.50	5.50@ 6.50	5.25@ 6.50	5.75@ 6.75
Canner	4.50@ 5.75	4.00@ 5.50	4.50@ 5.50	4.25@ 5.25	4.75@ 5.75

BULLS (Ylgs. Excl.), all weights:

Beef, good	9.00@ 9.50	8.75@ 9.00	8.50@ 8.85	8.25@ 8.50	8.25@ 8.75
Sausage, good	8.75@ 9.25	8.25@ 8.75	8.00@ 8.50	8.25@ 8.50	8.25@ 8.75
Sausage, medium	7.75@ 8.75	7.75@ 8.25	7.25@ 8.00	7.50@ 8.25	7.25@ 8.25
Sausage, cutter and com.	6.75@ 7.75	6.25@ 7.75	6.50@ 7.25	6.50@ 7.50	6.50@ 7.25

VEALERS, all weights:

Good and choice	11.00@13.00	11.25@12.50	10.50@12.50	11.00@12.50	9.50@11.50
Common and medium	8.50@11.00	9.00@11.25	8.00@10.50	7.50@11.00	7.00@ 9.50
Cull	7.00@ 8.50	6.00@ 9.00	6.00@ 8.00	6.50@ 7.50	5.00@ 7.00

CALVES, 500 lbs. down:

Good and choice	8.50@10.00	9.00@10.50	9.00@10.50	8.50@10.50	8.00@ 9.50
Common and medium	7.25@ 8.50	7.50@ 9.00	7.00@ 9.00	6.50@ 8.50	6.50@ 8.00
Cull	6.00@ 7.25	6.00@ 7.50	5.50@ 7.00	6.00@ 6.50	5.00@ 6.50

Slaughter Lambs and Sheep:

LAMBS:

Good and choice*	11.25@11.65	11.00@11.50	11.15@11.25	11.00@11.85	11.25@11.35
Medium and good*	10.15@11.00	10.00@10.75	10.50@11.00	10.00@10.75	9.25@11.00
Common	8.75@ 9.90	8.25@ 9.75	9.00@10.50	8.50@ 9.75	8.00@ 9.00

YLG. WETHERS:

Good and choice*	9.50@10.00	9.00@ 9.75	9.00@ 9.50	9.50@10.00	
Medium*	8.00@ 9.25	7.75@ 8.75	7.50@ 9.00	8.25@ 9.25	

EWES:

Good and choice	4.75@ 5.75	4.50@ 5.50	4.00@ 5.25	4.75@ 5.50	4.25@ 5.00
Common and medium	3.50@ 4.75	2.75@ 4.50	2.75@ 4.00	3.75@ 4.75	2.75@ 4.00

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Nov. 14:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,592	3,295	2,079	550
San Francisco	750	25	3,100	1,100
Portland	2,515	240	8,475	2,740

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first two days this week were 11,768 cattle, 1,848 calves, 28,477 hogs and 4,379 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 15, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 8,422 hogs; Swift & Company, 7,213 hogs; Wilson & Co., 9,686 hogs; Western Packing Co., Inc., 1,533 hogs; Agar Packing Co., 5,815 hogs; Shippers, 5,945 hogs; Others, 22,986 hogs.

Total: 46,186 cattle; 4,803 calves; 62,526 hogs; 22,986 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,893	539	2,583	3,728
Cudahy Pkg. Co.	2,918	521	1,657	3,035
Swift & Company	2,604	1,109	2,359	2,967
Wilson & Co.	2,295	958	2,387	2,896
Indep. Pkg. Co.	325
Korablm Pkg. Co.	1,501
Others	4,965	225	8,391	747
Total	18,176	3,412	12,702	13,373

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,882	5,184	2,767
Cudahy Pkg. Co.	3,968	3,636	3,466
Swift & Company	4,058	2,754	2,828
Wilson & Co.	1,882	2,879	1,171
Others	7,242
Cattle and calves: Eagle Pkg. Co., 12; Greater Omaha Pkg., 110; Geo. Hoffman, 55; Lewis Pkg. Co., 706; Nebraska Beef Co., 751; Omaha Pkg. Co., 211; John Roth Pkg. Co., 161; So. Omaha Pkg. Co., 723; Lincoln Pkg. Co., 275.
Total	17,762	cattle and calves;	21,695	hogs;
	10,282	sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,434	1,763	10,292	6,139
Swift & Company	4,864	3,907	9,670	3,579
Hunter Pkg. Co.	1,608	59	7,009	1,038
Krey Pkg. Co.	4,036
Laclede Pkg. Co.	3,024
Siehoff Pkg. Co.	1,692
Shippers	6,123	2,063	10,112	1,032
Others	2,817	84	2,208	979
Total	18,846	7,878	50,363	12,767

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,948	679	5,218	8,981
Armour and Company	2,707	324	7,818	3,299
Others	1,506	96	1,856	269
Total	7,161	2,099	18,892	12,540
Not including 293 cattle, 56 calves, 1,992 hogs and 57 sheep bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,242	120	6,116	3,704
Armour and Company	2,986	84	6,518	3,317
Swift & Company	2,313	73	3,449	3,056
Shippers	3,178	35	3,214	1,630
Others	262	19	35	3
Total	11,981	331	19,332	11,710

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,673	1,176	2,116	765
Wilson & Co.	1,817	1,409	2,107	745
Others	229	26	1,576	19
Total	4,719	2,611	5,799	1,529
Not including 27 cattle and 1,224 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,524	567	2,231	1,622
Wichita D. B. Co.	8
Dunn-Ostertag	86	88
Fred W. Dold	156	462
Sunflower Pkg. Co.	45	178
Excel Pkg. Co.	410
Others	4,118	863	238
Total	6,347	567	3,822	1,860
Not including 1,331 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,138	135	1,834	3,106
Swift & Company	1,797	289	2,388	1,895
Cudahy Pkg. Co.	1,066	82	1,605	1,294
Others	1,710	194	1,231	2,142
Total	5,711	700	7,058	8,437

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,146	3,712	23,545	9,312
Cudahy Pkg. Co.	1,224	1,610	3,952
Rifkin & Son	694	74
Swift & Company	6,258	6,136	33,741	15,286
Others	4,938	958
Total	17,200	12,498	57,286	28,500

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	2,171	710	22,833	3,306
Armour and Company	802	201	3,486
Hilgmeier Bros.	8	808
Stumpf Bros.	186
Stark & Wetzel	204	44	675
Wabnitz and Deters	89	101	357	75
Mass Hartman Co.	33	0
Shippers	2,699	1,437	27,656	7,735
Others	1,527	395	349	810
Total	7,533	2,897	56,300	11,925

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	14	440
E. Kahn's Sons Co.	506	353	9,608	2,515
Lohrey Packing Co.	1	4,866
H. H. Meyer Pkg. Co.	20
J. Schlachter	101	103	60
J. & F. Schroth P. Co.	21	2,981
J. F. Stegner Co.	362	204	24
Shippers	390	77	2,758
Others	1,508	660	881	150
Total	3,349	1,412	21,396	3,541
Not including 942 cattle, 2,860 hogs and 221 sheep bought direct.

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,737	2,264	199	1,678
Swift & Company	2,865	2,369	2,046	2,352
Blue Bonnet Pkg. Co.	365	85	852
City Pkg. Co.	308	1	1,007
Rosenthal Pkg. Co.	33	16	14	7
Total	6,308	4,686	4,128	4,037

RECAPITULATION

	Week ended Nov. 15	Prev. week	Cor. week, 1940
Chicago	46,186	62,303	40,524
Kansas City	18,176	18,735	15,873
Omaha	17,762	18,233	15,088
East St. Louis	18,846	20,317	19,455
St. Joseph	7,161	8,588	5,151
Sioux City	11,981	13,977	8,678
Oklahoma City	4,719	6,444	5,189
Wichita	6,347	6,047	2,254
Denver	5,711	5,230	4,866
St. Paul	17,200	19,546	13,005
Milwaukee	4,745	4,836	5,880
Indianapolis	7,533	5,338	7,670
Cincinnati	3,349	3,584	5,137
Ft. Worth	6,308	8,509	6,202
Total	176,084	202,067	153,282

HOGS

	Week ended Nov. 15	Prev. week	Cor. week, 1940
Chicago	62,526	44,299	93,361
Kansas City	12,702	14,877	15,706
Omaha	21,695	19,351	29,765
East St. Louis	50,363	60,428	72,042
St. Joseph	18,892	18,822	24,004
Sioux City	19,332	18,689	20,712
Oklahoma City	5,799	8,053	6,683
Wichita	3,822	5,600	4,867
Denver	7,058	7,768	8,032
St. Paul	57,286	57,747	56,234
Milwaukee	13,684	12,886	19,750
Indianapolis	66,300	55,943	73,633
Cincinnati	3,541	21,696	27,965
Ft. Worth	4,128	4,967	8,574
Total	337,128	350,926	461,843

SHEEP

	Week ended Nov. 15	Prev. week	Cor. week, 1940
Chicago	22,833	15,074	26,747
Kansas City	3,306	20,600	15,796
Omaha	10,232	9,164	9,543
East St. Louis	12,767	10,833	11,771
St. Joseph	12,540	15,204	11,559
Sioux City	11,710	10,723	7,010
Oklahoma City	1,529	1,650	3,687
Wichita	1,860	1,801	2,441
Denver	8,437	10,420	10,973
St. Paul	28,500	34,898	25,439
Milwaukee	2,999	2,675	2,401
Indianapolis	11,925	6,823	14,207
Cincinnati	1,412	1,357	1,499
Ft. Worth	4,037	4,296	7,510
Total	144,207	145,602	153,583

*Cattle and calves. †Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Nov. 10	18,105	2,458	28,196	13,083
Tues., Nov. 11	7,021	1,016	14,309	3,077
Wed., Nov. 12	15,929	1,020	18,623	8,000
Thurs., Nov. 13	5,082	918	20,000	6,890
Fri., Nov. 14	982	418	14,771	4,613
Sat., Nov. 15	500	500	7,800	5,000
Total this week	47,624	6,330	100,705	41,504
Prev. week	47,767	7,117	103,338	33,544
Year ago	42,849	5,765	138,711	39,622
Two years ago	36,387	6,488	113,300	40,327

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Nov. 10	4,676	143	1,145	2,750
Tues., Nov. 11	2,858	509	844	1,185
Wed., Nov. 12	4,567	101	433	1,218
Thurs., Nov. 13	3,303	212	1,167	373
Fri., Nov. 14	500	100	2,000	250
Sat., Nov. 15	100	100	100
Total this week	16,004	1,506	5,739	5,813
Prev. week	14,134	1,407	5,194	1,564
Year ago	11,641	644	6,569	8,229
Two years ago	13,888	1,063	7,994	7,578

*Including 1,583 cattle, 1,809 calves, 38,863 hogs and 20,299 sheep direct to packers.

†All receipts include directs.

NOVEMBER AND YEAR RECEIPTS

	November	Year
Cattle	96,131	78,769
Calves	13,770	12,540
Hogs	211,790	270,345
Sheep	79,377	80,937
Total	1,902,992	1,940,061

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended Nov. 15	\$10.80	\$10.15	\$5.00	\$10.96
Previous week	11.00	10.35	5.00	10.80
1940	12.05	6.15	4.00	9.25
1939	9.30	6.05	3.75	9.15
1938	9.95	7.65	3.50	8.95
1937	9.75	8.95	4.00	8.80
1936	10.30	9.45	3.75	8.85
Av. 1936-40	\$10.25	\$7.55	\$3.90	\$9.05

SUPPLIES FOR CHICAGO PACKERS

	Cattle	Hogs	Sheep
Week ended Nov. 15	31,620	94,964	35,282
Previous week	33,843	97,922	32,584
1940	31,435	131,222	37,063
1939	22,306	105,011	33,663
1938	27,847	113,692	34,121
1937	24,855	130,194	25,270

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt., lbs.	Prices—Top	Prices—Low
*Week ended Nov. 15	100,700	238	\$10.35	\$10.15
Previous week	103,338	240	10.60	10.35
1940	138,711	238	6.45	6.15
1939	112,800	242	6.40	6.15
1938	128,705	237	7.90	7.65
1937	138,190	232	8.85	8.35
1936	180,452	217	9.90	9.45
Av. 1936-40	139,800	238	\$7.85	\$7.65

*Receipts and average weight for week ending Nov. 15, 1941, estimated.

CHICAGO HOG SLAUGHTERS

Hog slaughters at Chicago under federal inspection for week ending November 14:

Week ending November 14.....	101,328
Previous week	122,585
Year ago	121,497
Two years ago.....	115,515

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 18 centers for the week ended November 15, 1941:

	CATTLE		
	Week ended Nov. 15	Prev. week	Cor. week, 1940
Chicago ¹	23,524	26,030	25,860
Kansas City	21,588	21,873	18,831
Omaha ²	17,692	20,092	15,554
East St. Louis	12,723	13,675	11,957
St. Joseph	7,854	8,377	5,451
Sioux City	9,593	10,804	6,043
Wichita ³	6,914	6,935	3,113
Philadelphia	2,042	2,050	2,055
Indianapolis	2,089	2,110	2,070
New York & Jersey City	9,769	10,234	8,512
Oklahoma City ⁴	7,357	11,460	7,335
Cincinnati	3,784	3,249	2,258
Denver	5,466	5,506	5,346
St. Paul	16,879	19,414	10,336
Milwaukee	3,841	3,612	4,242
Total	151,105	165,504	132,069

*Cattle and calves. †Not including directs.

	HOGS		
	Week ended Nov. 15	Prev. week	Cor. week, 1940
Chicago	101,326	106,822	121,497
Kansas City	42,563	35,017	43,373
Omaha	40,322	31,667	49,583
East St. Louis	78,745	63,724	87,445
St. Joseph	19,184	19,664	30,392
Sioux City	32,905	17,070	34,900
Wichita	5,153	6,581	5,643
Philadelphia	17,808	17,545	19,029
Indianapolis	24,251	25,539	27,257
New York & Jersey City	47,769	50,164	52,608
Oklahoma City	7,023	9,304	9,321
Cincinnati	19,619	17,546	25,089
Denver	7,361	8,111	7,727
St. Paul	57,236	57,747	56,224
Milwaukee	11,576	12,850	15,770
Total	512,891	481,751	594,347

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week ended Nov. 15	Prev. week	Cor. week, 1940
Chicago ¹	14,469	11,832	20,867
Kansas City	13,373	20,609	18,796
Omaha	10,232	12,619	13,947
East St. Louis	12,767	10,247	11,281
St. Joseph	12,540	15,360	11,559
Sioux City	11,710	10,421	7,406
Wichita	1,860	1,891	2,441
Philadelphia	2,493	3,976	3,882
Indianapolis	3,495	3,926	3,096
New York & Jersey City	54,688	59,864	64,258
Oklahoma City	1,529	1,630	3,687
Cincinnati	3,029	2,341	2,882
Denver	8,437	7,689	4,763
St. Paul	28,500	34,893	26,439
Milwaukee	2,407	1,540	1,225
Total	181,498	198,851	202,536

†Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended Nov. 15:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Nov. 15	253,000	441,000	249,000
Previous week	291,000	490,000	285,000
1940	236,000	520,000	249,000
1939	222,000	500,000	272,000
1938	240,000	495,000	259,000
At 11 markets:			
Week ended Nov. 15		392,000	
Previous week		417,000	
1940		516,000	
1939		416,000	
1938		427,000	
At 7 markets:			
Week ended Nov. 15	192,000	325,000	183,000
Previous week	208,000	344,000	196,000
1940	184,000	421,000	190,000
1939	148,000	351,000	177,000
1938	152,000	352,000	165,000

SOUTHEASTERN RECEIPTS

Receipts of hogs, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended Nov. 15.

	Cattle	Calves	Hogs
Week ended Nov. 15	3,340	829	14,175
Last week	3,115	854	11,430
Last year	2,560	1,172	10,892

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending November 15, 1941	7,776	2,800	2,753
Week previous	7,293	2,436	2,947
Same week year ago	8,569	2,291	2,536
COWS, carcass			
Week ending November 15, 1941	737	1,392	2,642
Week previous	1,044	1,336	2,601
Same week year ago	1,538	1,459	2,840
BULLS, carcass			
Week ending November 15, 1941	503	716	105
Week previous	302	834	100
Same week year ago	465	602	44
VEAL, carcass			
Week ending November 15, 1941	8,874	1,177	596
Week previous	10,716	1,221	510
Same week year ago	12,687	1,411	969
LAMB, carcass			
Week ending November 15, 1941	41,633	15,196	15,330
Week previous	44,657	15,453	17,124
Same week year ago	42,040	14,967	19,272
MUTTON, carcass			
Week ending November 15, 1941	1,500	163	1,037
Week previous	1,797	204	1,422
Same week year ago	1,234	512	1,105
PORK cuts, lbs.			
Week ending November 15, 1941	2,776,375	399,885	323,168
Week previous	1,937,379	380,384	208,175
Same week year ago	2,320,810	486,690	454,370
BEEF cuts, lbs.			
Week ending November 15, 1941	338,174		
Week previous	270,783		
Same week year ago	422,481		

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending November 15, 1941	9,769	2,042	
Week previous	10,234	2,050	
Same week year ago	8,512	2,005	
CALVES, head			
Week ending November 15, 1941	12,934	2,493	
Week previous	12,885	2,371	
Same week year ago	13,506	2,942	
HOGS, head			
Week ending November 15, 1941	47,769	17,808	
Week previous	50,164	17,545	
Same week year ago	52,608	19,029	
SHEEP, head			
Week ending November 15, 1941	54,688	3,390	
Week previous	59,864	3,976	
Same week year ago	64,258	3,882	

Country dressed product at New York totaled 3,473 veal, 41 hogs and 148 lambs. Previous week 3,716 veal, no hogs and 180 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ended November 14 totaled 776,712 head, a decrease of 59,760 head from the 1940 kill of 836,472 head. Cattle slaughter was up 31,414 head, amounting to 169,113 head against 137,699 during 1940. Sheep and lamb slaughter was 260,746 head against 280,101.

Number of animals processed in 27 centers for week ended November 14:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	10,058	14,829	45,675	55,997
Phila. & Balt.	3,724	1,155	30,506	2,290
Ohio-Indiana				
Group ²	8,363	8,449	59,465	8,187
Chicago ³	29,816	6,763	101,326	43,466
St. Louis Area ⁴	14,628	10,408	78,745	12,582
Kansas City	15,977	4,586	42,563	15,576
Southwest Group ⁵	22,380	6,589	34,068	21,460
Omaha	16,272	943	40,322	18,928
Sioux City	8,518	251	32,905	14,105
St. Paul-Wis.				
Group ⁶	25,255	33,470	126,418	32,934
Interior Iowa & So. Minn. ⁷	13,813	8,396	184,897	34,972
Total	160,113	90,379	776,712	260,746
Total prev. week	181,051	88,424	789,703	275,326
Total last year, 1940	137,699	73,589	836,472	280,101

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

CANADIAN LIVESTOCK PRICES

	Week ended Nov. 13	Last week	Same week 1940
STEERS			
Toronto	\$ 9.25	\$ 9.25	\$ 8.60
Montreal	9.50	9.50	7.75
Winnipeg	8.75	9.00	7.75
Calgary	8.00	8.25	7.25
Edmonton	8.00	8.00	7.50
Prince Albert	7.00	7.50	6.50
Moose Jaw	7.50	7.60	7.00
Saskatoon	8.50	8.00	7.00
Regina		8.25	6.50
Vancouver	8.60	9.00	7.75
VEAL CALVES			
Toronto	\$13.50	\$13.50	\$11.00
Montreal	13.50	13.00	11.50
Winnipeg	11.50	11.50	8.50
Calgary	8.50	8.50	7.50
Edmonton	10.00	10.00	8.50
Prince Albert	9.00	8.50	7.00
Moose Jaw	9.50	9.50	7.50
Saskatoon	10.00	10.00	8.00
Regina		10.00	7.50
Vancouver	9.00	9.00	8.00
HOG CARCASSES*			
Toronto	\$14.85	\$14.85	\$11.40
Montreal	15.00	15.00	11.50
Winnipeg	13.75	13.75	10.85
Calgary	13.25	13.25	10.10
Edmonton	13.60	13.60	10.10
Prince Albert	13.40	13.50	10.15
Moose Jaw	13.50	13.50	10.15
Saskatoon	13.20	13.25	10.15
Regina		13.50	10.25
Vancouver	14.25	14.25	10.85

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grade, Grade A, \$1.00 premium.

	Week ended Nov. 13	Last week	Same week 1940
GOOD LAMBS			
Toronto	\$11.50	\$11.50	\$ 9.75
Montreal	11.00	11.25	9.50
Winnipeg	9.50	9.50	7.75
Calgary	9.25	9.50	8.50
Edmonton	9.25	9.25	8.50
Prince Albert	8.35	8.25	6.75
Moose Jaw	8.75	8.85	7.50
Saskatoon	8.50	8.75	7.85
Regina		9.00	7.50
Vancouver	11.00	11.50	9.25

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Position Wanted

EXPERIENCED CAR ROUTE BEEF SALESMAN: Twenty years' experience. Am familiar with chain store purchasing. Best of references. Will consider all offers. W-464, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SALESMAN, twelve years' experience, go-getter, capable and honest for packinghouse or car route. Connecticut territory. W-472, THE NATIONAL PROVISIONER, 800 Madison Ave., New York.

General Manager

Thoroughly experienced and trained in every phase of Packing House management, from production through distribution. Experienced in all labor problems and able to organize and control every departmental function. Notice will be required. W-475, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

A-1 Sausage and loaf maker, wants work. W-477, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

MANAGER: Twenty years' experience meat packing industry. Thoroughly acquainted all packing house operations, including office sales and distribution. Slaughtering, processing, sausage manufacturing and live stock buying. Familiar with market conditions, know costs, handle men well. Age forty-one, aggressive, excellent references. W-478, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

TWENTY SEVEN YEARS' EXPERIENCE in all phases of the Meat Packing industry. Last position, plant superintendent. Also outside salesman. Age 48, will go anywhere. Best of references. W-481, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Business Opportunities

FOR SALE: COMPLETE RENDERING PLANT. Good business. 3 winch trucks. Central New York State. 60 to 100 dead stock weekly. W-435, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

PACKING PLANT: prosperous Central California city. Capacity thirty head cattle, sixteen acres, corrals, buildings, water, paved road, railroad spur. \$80,000. W-476, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

DUE TO DEATH. Large packing plant, fully equipped ready to go. Center of stock raising industry. Original cost \$315,000. Will sell for less than 20 cents on dollar. World's best opportunity. Write or wire, J. H. Higdon, El Paso, Texas.

WANTED TO BUY: Small Packing plant, modern and going concern. W-474, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE: Packing and provision building in Nevada, at half original cost, seven insulated coolers besides packing rooms. Ideal for extensive locker system. W-451, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

Casing Salesman

Casing division of large packer wants top-notch casing salesman for Chicago and west. Wonderful opportunity for one who has successfully sold large volume New Zealand; Australia; South American sheep casings cuts; foreign and domestic graded sheep casings; domestic hog casings; sewed hog bungs; Chinese hog casings and beef casings, in that territory. Liberal drawing against commissions but must be right man. W-479, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Chemist or Technologist—Graduate chemist or bacteriologist. Experienced in the meat packing field. Canning experience desirable, but not essential. Salary according to qualifications. Present employees are aware of this advertisement. W-480, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: Assistant to General Manager in medium size packing plant. Must know livestock buying and beef sales. W-459, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SALESMAN: Sausage seasoning. Several desirable territories available. Liberal commission basis. W-467 THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment for Sale

JUST SECURED: Inspect our shops. 335 Doremus Avenue, Newark, New Jersey; **ALLBRIGHT-NELL** \$2548 DIRECT MOTOR DRIVEN LARD ROLL; 10 DOPP KETTLES, with and without agitators, 50 gal. and up; 3 MEAT MIXERS; 2 SILENT CUTTERS; 3 MEAT GRINDERS; 3 VERTICAL TANK-AGE DRYERS; 6 ALUMINUM KETTLES, HPM No. 6C 28-ton HYDRAULIC PRESS; also our large stock crushers, pumps, filter presses, etc. Send us your inquiries.

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In fair usable condition—\$225.00
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WILMINGTON PROVISION COMPANY
WILMINGTON, DELAWARE

FOR SALE: A complete set of sausage machinery in excellent condition. A completely re-conditioned 200 pound stuffer, a No. 32 Enterprise grinder, a 60 lb. chopper and a 200 lb. mixer. \$600 full price. **HARRY WEINSTEIN**, 3201 W. Turner Street, Philadelphia, Pa.

Equipment for Sale

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200 lb. RANDALL stuffer and Comp. \$225.00
200 lb. Day Mixer, motor driven 125.00
400 lb. BOSS mixer pulley drive 150.00
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No. 38 BUFFALO silent cutter 15 H.P. 250.00
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125 gal. SCRAPPLE kettle (DOPP) 150.00
Other size kettles \$50.00 up.
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Ham Rollers alum. new ea. 3.00
Loaf Rollers 6 lb. alum. 4.00
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Jacketed rendering kettle 3' diameter 8' deep \$800
Two Anco Lard treating tanks 3' diameter 6' deep with 3' cone bottom \$275 ea.
One Anco 3'x8' lard roll all complete with pump and motor. \$600
No. 166 Enterprise grinder complete with 25 h.p. motor, 3 sets of knives and plates. \$450
One Enterprise grinder with steam jacketed cylinder complete with knives and plate complete with 15 h.p. motor. Price \$400
One Anco 18" square plate center feed filter press with 25 plates all complete. Price \$300
One 300 lb. stuffer (air). Price \$250
One 1000 lb. sausage mixer dump type, complete with motor. \$175
One Boss 30" x 4' direct expansion lard roll, motor drive, ready to receive motor without same. Price \$500
MANY OTHER ITEMS AT ATTRACTIVE PRICES
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HONEY BRAND

Hams - Bacon
Dried Beef

HYGRADE'S

West Virginia Style
Cured Ham
Ready to Serve

HYGRADE'S

Frankfurters in
Natural Casings

HYGRADE'S

Beef - Veal
Lamb - Pork



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PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

The Big Boy Pump with Artery Needle Places the Prague Powder Pickle in the Capillary System

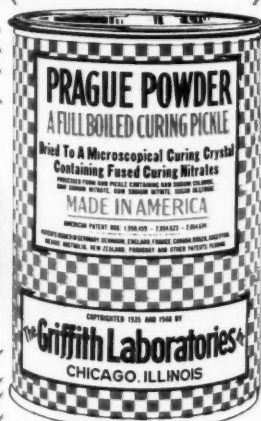


The American housewife should be encouraged to purchase sliced ham over the counter in her favorite butcher shop.

The BIG BOY makes the "Short Time Cure" possible by Immediate Pickle Contact through the ham. A gentle, yet positive pressure drives the rich, colorful pickle to the farthest part of the ham, making a "Safe, Fast Cure" and a flavor that pleases.

A Tasty Bacon, served on the breakfast table, has a build-up for the man of the house and sends him off to work with a satisfied well being. A tasty bacon means less salt and slow grilling or frying, and in our opinion the Prague Powder Cure—the fast cure with less salt—enriches the color and satisfies the taste.

This ham has been artery pumped, adding 10% Prague Pickle.



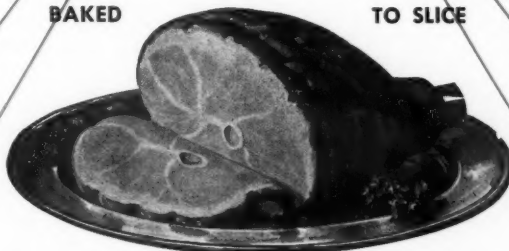
Prague Bacon Satisfies

This smoked ham has been processed and made tender by using the BIG BOY PUMP, with 45-lb. pressure in the arteries, with PRAGUE POWDER PICKLE being quickly absorbed through the capillaries, making this ham ready for the tenderizing heat in the smokehouse in 7 days. We suggest, first, a drying period; second, a gradual heat over a period of time sufficient to bring the internal temperature up to 142°.

Meat processors should be conscious of the materials they use so they may secure the flavor desired. PRAGUE POWDER is a Full Boiled Pickle dried to a soft, fluffy salt mass ready to be remade into a finished pickle. *This pickle acts fast!*

BAKED

TO SLICE



A tender bacon, cooked in smoke house, can be made by formulas worked out in our Testing Kitchen and will be presented to you if required.

A "Special Bacon Cure," recently developed in our testing kitchen, and receiving more than common approval, will be furnished to you on inquiry.

Standard Prague Powder cure is offered on Page 13 of our booklet.

These cool Fall days will require heated foods to add zest to the evening meal. We suggest that baked ham, with the bone left in, might have a large sale if properly presented to the trade, with printed directions for heating in the household kitchen, ready to serve when the man of the house comes home and the hungry children are in from school.

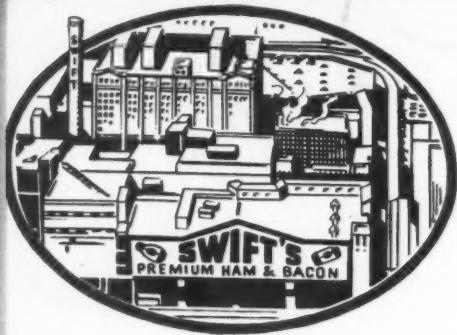
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THAT'S NEVER BEEN BROKEN!



For years, regardless of conditions, we have supplied packers and other customers with a quality gelatin—Swift's Superclear. Because we maintain our own source of raw material,

we have always been able to meet customers' gelatin requirements.

Naturally, the business of preparing and selling jellied meats depends entirely on needed supplies of high quality gelatin. Our records prove that we have never yet turned away a customer! Today, every possible step is being taken to insure our customers of a steady future supply. And Superclear Gelatin will continue to be the finest product of its kind—high in test and quality, unsurpassed for crystal clear, sparkling jellied meats.

SWIFT'S *Superclear* **GELATIN**
A SUPERIOR JELLIED MEAT GELATIN
SWIFT & COMPANY
Gelatin Division
Chicago, Ill.

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